

HISTORY OF THE
CHAMPAGNE TRADE
IN ENGLAND.



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HISTORY OF THE CHAMPAGNE
TRADE IN ENGLAND.

*Champagne is like criticism, nothing more execrable if bad,
nothing more excellent if good.*

Bad wine is the guest's horror and the host's disgrace.

*' Give me some wine, fill full,
I drink to the general joy of the whole table."*

Macbeth, Act III., Sc. IV,

' Verily I speak it in the freedom of my knowledge."

Winter's Tale, Act I., Sc. I.

History of The Champagne Trade in England.

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INTRODUCTION.

Many books have been written on wine, wine-making and wine-countries for the benefit of the public, and the only apology the author can tender for adding another contribution to the same subject, is that his work is not destined to the public. It has been written solely for those wine-merchants who are always anxious to add to their knowledge of their trade, and who may be interested to know how the Champagne Trade originated in England, and under what conditions it rose to the important rank it now holds.

How Champagne vines grow, how the grapes are pressed, the wine made, bottled, etc., are questions which have been purposely ignored, not only because they have been exhaustively treated in other works, but also because most wine merchants are familiar with all such technicalities.

Whatever interest this book may be found to possess is due to the fact that most of the information it contains, illustrating the rapid growth of the Champagne Trade in modern times, has been supplied by some of the oldest and most distinguished members of the Trade, both in England and Reims; their own personal reminiscences and the old records of London and provincial firms which the author has had access to, have enabled him to state facts and figures strictly accurate and original.

To these venerable fathers of the Trade, who have so kindly helped him, the author begs to tender here his sincere thanks, which are also due to Messrs. Christie, Manson & Woods, who courteously furnished the writer with the Auction Sales prices of Champagne during the last fifty years.

CHAPTER I.

THERE is no other country on earth which produces such excellent, or such a variety of admirable wines as France. Many of these have been known in England for over eight centuries, but none is at present more universally popular than Champagne, which many consider, rightly or wrongly, the chief vinous glory of France.

Although the wines of Champagne had enjoyed the greatest repute on the Continent ever since the days of Pope Urbain II.,¹ who used to say that the wines of Ay were the best in the world, their fame only reached England during the latter part of the seventeenth century.

Numerous records of Gascoigne, Aquitaine, Poitou, Anjou, Auxerre, and other French wines being imported into England, from the Conquest to the seventeenth century, are in existence, but there is no mention of Champagne before the Restoration. The only exception is that Henry VIII. is believed to have had, like his contemporaries, Pope Leo X., Charles V., and Francis I., a special commissioner stationed at Ay, whose duty it was [to select a certain number of casks of the best growths, and despatch them, each year, to the Royal cellars.

¹ Bibliothèque d'Eprenay. MSS. Bertin du Rocheret, Tome I. p. 838. Urbain II was Pope from 1088 to 1099.

Champagne was practically unknown in England when Charles II. returned from France in 1660. It became fashionable at his Court, and its fame spread rapidly, first amongst the nobility, and later amongst the moneyed classes.

When the King "enjoyed his own again" the melancholy austerity of the Roundheads fell into discredit, whilst the Royalists, who had always affected the jovial and careless attitude of the man of pleasure, in opposition to the rigid severity of their antagonists, found in loyalty a new pretext for hard drinking and merry-making. The nation was bent on forgetting the troubled past; great enterprises were afoot; extravagant habits prevailed in the upper classes, which followed the example of a frivolous Court devoted entirely to pleasure; money was spent lavishly and wine drunk freely. There never had been such auspicious times for the wine trade.

What had the Trade to offer to the public at the time? The "sacks," both sweet and dry, were then the most popular wines. The favour they had enjoyed for over a century was declining, and the taste for lighter wines was becoming general. Sacks and Clarets, Malmseys, Cuts (*vins cuits*), Tents, Alicantes, Bastards, Canaries, Maligoes, and Maderaes, were all well known, and the young, brilliant, profligate nobility which formed the Court of the Merry Monarch longed for some new wine, more original, lighter, more exhilarating and extravagant than any then known. Then it was that Champagne appeared at Court, and from the first became the fashion, probably

the only fashion that was never known to change from that day to this.

Champagne, sparkling Champagne, light, elegant, exhilarating and extravagant then as it is now, became known in London shortly after the Restoration, in 1662, and although shipped in very small quantities then, it rapidly obtained a great popularity.

The King, during his exile, and the faithful few that had accompanied him to France, had learned to appreciate Champagne there, and hailed its advent in England with joy. The man, however, who did more than anybody else to bring it into fashion was a Frenchman—St. Evremond—whose literary fame fades before the glory of having been the pioneer of Champagne in this country.

St. Evremond had distinguished himself by his bravery as a soldier, by his learning as a philosopher, and by his manners as a courtier. He accompanied the Comte de Soissons when this nobleman was sent on an embassy to congratulate Charles II. on his Restoration, in 1660. The following year, having fallen under the displeasure of the French Court, he sought refuge in England, where he was received with the courtesy due to his rank and the esteem which befitted his merits. Settling in the metropolis, he mixed freely in the companionship of wits, gallants, and courtiers, which constituted its society. He particularly numbered among his friends the Dukes of Buckingham and Ormond, the Earls of St. Alban's and Arlington, Lord d'Aubigny, Lord Crofts, Hobbes, Cowler, and Waller. With the King himself St. Evremond was so great a favourite that his Majesty appointed him, by a regular

commission, "Governor of the Duck Islands," with a salary of £300 a year. This government was constituted by some little islands forming a decoy for wild fowl, which used to be in a canal in St. James's Park.

No greater proof of St. Evremond's popularity could be given than the fact that he, the old favourite of Charles II., was so pleasing to William III. that he was always named as one of the company when the King dined in any private house.

But St. Evremond's greatest claim to the gratitude of gastronomic England is that, as a *gourmet* and a *connoisseur*, he introduced some refinement in the mode of eating and drinking, and brought Champagne into fashion.

Champagne was his favourite wine—the best of wines, in his opinion—and his Court friends very soon followed the lead of so renowned an epicure. St. Evremond was so partial to Champagne that he would never drink any other wine if the former could be procured, and the following lines show that he fully realised how fastidious and importune he was on this point.

His fair friend, Madame Mazarin, is supposed to be angry with him, scolding :—

Moi j'ai besoin de votre absence
 Pour vivre sans affliction.
 A diner, pour un goût de France,
 La poularde aux œufs rejeter ;
 Brauwn et venaison détester,
 Vins de Portugal, de Florence,
 Pour nous parler toujours des vins
 D'Ay, d'Avenet et de Reims ;
 Croire que tout vous est permis,
 C'est trop, c'est trop de confiance.¹

¹ Œuvres de St. Evremond. 1706. Tome IV. p. 217. Dialog ue

*I long for your absence
 To live without affliction.
 At dinner, with the tastes of France,
 The fowl and the eggs you refuse ;
 Brawn and venison you then abuse,
 Wines of Florence and Port also,
 Always ready to praise so
 Those of Ay and Avenay and Reims ;
 To think that you have all licence,
 Is really too much impudence.*

Supplies, however, were difficult to obtain, as there existed no regular commercial relations between the Reims or Epernay wine growers and the London wine merchants. Rich and well-connected people used to buy their Champagne through some acquaintance residing in France, and they had it forwarded to England either direct or through the medium of some friendly ambassador, avoiding thus the duty.

In 1671, for instance, St. Evremond applied to his friend the Comte d'Olonne, to get some Champagne, writing in the following pressing terms :—

N'épargnez aucune dépense pour avoir des vins de Champagne, fussiez-vous à deux cents lieues de Paris. Ceux de Bourgogne ont perdu leur crédit avec les gens de bon goût ; à peine conservent-ils un reste de vieille réputation chez les marchands. Il n'y a pas de province qui fournisse d'excellents vins pour toutes les saisons que la Champagne. Elle nous fournit les vins d'Ay, d'Avenet, d'Auvilé, jusqu'au printemps ; Tessy, Sillery, Verzenai pour le reste de l'année.

Spare no expense to procure some Champagne wines, were you two hundred leagues from Paris. Those of Burgundy have lost their favor with men of taste ; they barely maintain their old reputation with the merchants. There is no province like Champagne to give such excellent wines for all seasons ; it gives us Ay, Avenet and Auvil' wines until the spring ; Tessy, Sillery, Verzenai for the rest of the year.

Such a source of supply was eminently defective and irregular, so that disappointments were inevitable. One year St. Evremond failed to secure any Champagne from the other side, and had abandoned all hope of receiving any, when he heard that a friend was coming over with a supply of his favourite wine. He celebrated the event in verse as follows :—

Perdre le goût de l'huitre et du vin de Champagne,
 Pour revoir la lueur d'un débile soleil,
 Et l'humide beauté d'une verte campagne,
 N'est pas, à mon avis, un bonheur sans pareil.
 La faveur de la Marne, hélas, est terminée,
 Et notre montagne de Reims,
 Qui fournit tant d'excellents vins,
 A peu favorisé, notre goût cette année.
 O triste et pitoyable sort !
 Faut-il avoir recours aux rives de la Loire,
 Ou pour le mieux au fameux Port,
 Dont Chapelle nous fait l'histoire !
 Faut-il se contenter de boire
 Comme tous les peuples du Nord ?
 Non, non, quelle heureuse nouvelle !
 Monsieur de Bonrepas arrive, il est icy,
 Le Champagne pour luy tousjours se renouvelle,
 Fuyez Loire, Bordeaux ! fuyez Cahors aussy !¹

To lose the taste of oysters and Champagne,
 To see again the hazy light of the sun,
 And the humid beauty of green fields,
 Is not, for me, a joy unequalled.
 The favour of the Marne, alas, is o'er,
 And our Mountain of Reims,
 Which produces such excellent wines,
 Has favoured our tastes but little this year.

¹ Œuvres de St. Evremond. 1706. Tome IV. p. 283. Sur la verdure qu'on met aux cheminées en Angleterre.

Oh sad and pitiable fate !
 Must we drink of the wines of the Loire,
 Or, at best, of the famous Port,
 Of which Chapelle wrote the history !
 Shall we then be forced to drink,
 The same as the peoples of the North ?
 No, no ! What glorious news !
 Monsieur de Bonrepas is coming, is here,
 And with him Champagne in abundance.
 Begone, Loire, Bordeaux,
 Begone Cahors also.

Champagne was then scarcely ever drunk during the day or even at dinner, but it was the wine that every host and hostess strove to procure for the famous *petits soupers* which were then so much in vogue. The Chevalier de Grammont had principally helped to make them fashionable, his suppers being served with the greatest elegance, attended by the choicest wits, and occasionally favoured with the presence of the King. Nor were Lady Gerrard's *petits soupers* less brilliant or the company less distinguished, and at her board wit and wine sparkled and flowed freely. Dainty, as well as luxurious, were also the suppers of the Duchess de Mazarin, one of Charles's beautiful mistresses, whose house at Chelsea was the *rendez-vous* of the most polite and brilliant society in England. St. Evremond was an old friend and a fervent admirer of the duchess, being on such terms with her as to have practically the entire supervision of her establishment.

We know that Champagne sparkled on Madame Mazarin's table, as well as at the night revels, held by such men as Lord Buckhurst, afterwards Lord Dorset,

"the boldest, in point of frolic and pleasure, of all the wits and beaux of his time"; Lord Rochester, who confessed on his death-bed to Bishop Burnet that "for five years he was never sober"; and the Duke of Buckingham, "who was born," wrote Madame Dunois, "for gallantry and magnificence."¹ These and a few others of the same set were the first supporters of Champagne in England.

What sort of wine was this Champagne, which scored so brilliant and so complete a success the moment it became known in this country? It was not the white, or very light wine we know as Champagne, but, on the other hand, it was not the still and red wine described by all modern writers on the subject.

Champagne, when first introduced in England, was a greyish or yellowish effervescent wine, creaming, if not actually sparkling.

During the early part of the seventeenth century most of the wine made in Champagne was either red or dark in colour, being left to ferment on the husks in open vats at the vintage. It was at that period, *circa* 1640, that it became the rule to make wines as light in colour as

¹ " . . . The Duke (of Buckingham) threw himself into a chair, fixed his eyes on the ground, and spoke without raising them: 'I am about to call Jerningham,' he said; 'but fear nothing—it is only for a draught of wine. That stuff on the table may be a vehicle for filberts and walnuts, but not for such communications as yours. Bring me Champagne,' he said to the attendant who answered his summons. The domestic returned and brought a flask of Champagne. . . ."—Scott, "Peveril of the Peak," Chapter XIV.

possible, either reddish, yellowish, grey, or even white.¹ To obtain such wines, the growers took the greatest pains and trouble, both at the vintage and immediately after. Work in the vineyards was begun at daybreak and suspended during the hottest part of the day; the grapes were pressed almost immediately after being gathered, and the must, instead of being left to ferment with the husks, was drawn at once into separate casks.² The pink and grey wines thus obtained were highly appreciated as a novelty, and strongly recommended as lighter and more beneficial than the red ones.³

At the same time, it is well known that owing to the calcareous nature of the soil on which the vines grow, Champagne wines contain a large proportion of carbonic acid gas. They always had such a marked natural

¹ See "L'Agriculture et Maison rustique," de MM. Etienne et Jean Liébaut, 1658, p. 588 : "*Quant à la couleur, aucun est blanc, autre flave ou fauve, ou entre blanc et roux, comme couleur de miel.*"—As to the colour (speaking of the wines then made in Champagne), there are some white, others fawn, or between white and ruddy, like the colour of honey.

² "*On commence à vendanger une demi-heure après le lever du soleil, et si le soleil est sans nuage et qu'il soit un peu ardent, sur les neuf ou dix heures, on cesse de vendanger, et on fait son sac ou cuvée; parce que, passé cette heure, le raisin étant échauffé, le vin serait coloré ou teint de rouge et demeurerait trop foncé.*"—L. Perrier, *Mémoire sur le vin de Champagne*, p. 4.

³ "*Voilà donc la boisson que j'ordonnerais volontiers aux illustres friands, et je les solliciterais de tout mon cœur de faire en sorte qu'ils en eussent toujours au moins six mois après l'échéance de l'année, et toujours des plus gris, comme étant les plus coulants et les moins chargeant l'estomac.*"—Idem, p. 69.

tendency to effervesce, that the greatest care had to be taken to check their effervescence, which, for a long time, was considered as impairing the quality of the wine. Small growers, who could not afford to keep their wines long, used to drink them in a sparkling, or at least creaming condition, when drawn from the wood a few months only after the vintage.¹ In indifferent years many people preferred to drink Champagne in that semi-sparkling state before Easter, as the wine was thought too harsh and rough when it had lost all its carbonic acid gas after being kept some time.²

These straw-coloured, partridge-eye, and grey wines were made chiefly, if not solely, in the River vineyards, of which Ay, Avenay, and Hautvilliers were then the most renowned. They were sent to England, at the end of the seventeenth century, shortly after the vintage, and drunk quickly in a semi-sparkling state. The red wines from the Montagne de Reims became also known in London at that time. They were drunk after a much longer time as still wines, and St. Evremond is very explicit on the difference to be made between the two sorts; he advised his friends to lay down the red wines

¹ See M. de Maizière, "Origine et développement du commerce du vin de Champagne." Séances et travaux de l'Académie de Reims. Tome I. pp. 305, 416. Tome V. p. 4.

² "*Pasques passé, c'en est fait; si plus, il s'en faut donner de garde; souvent, après tant d'orages et d'émotions, il (le vin) se résout à quoi? à rien, et ne retient de tout son feu qu'un vert cru fort déplaisant et fort indigeste, qui incommode la poitrine d'une étrange façon.*"—L. Perrier, Mémoire sur le vin de Champagne, p. 90.

from the Montagne, but to drink quickly the white creaming wines from the Marne.¹

Sent from Reims or Epernay shortly after the vintage, the River wines were bottled in London before the following spring; as it had been soon recognised that they were far too delicate to keep well in cask. Bottled thus early, and drunk quickly, it is obvious that these wines were effervescent when consumed—creaming, if not actually sparkling.

To find further proof of this we have only to turn to the poets of the Restoration, who always refer to Champagne as a quick, brisk, and sparkling wine. Even as far back as 1663, before the renowned Dom Perignon was Celerer of Hautvilliers, Butler made his hero exclaim :—

The sun shall no more dispense,
His own, but your bright influence ;
I'll carve your name on barks of trees
With True-Loves-Knots, and flourishes,
That shall infuse eternal spring
And everlasting flourishing
Drink every letter o'it in stum,
And make it brisk Champaign become.²

¹ “ *Les vins de Champagne sont les meilleurs. Ne poussez pas trop loin ceux d'Ay ; ne commencez pas trop tôt ceux de Reims. Le froid conserve les esprits des vins de rivière, les chaleurs emportent le goût de terroir des vins de Montagne.* ”—Œuvres de St. Evremond. 1706. Tome V. p. 148.

² Butler's Hudibras, Part II., Canto 1, p. 29. Published in London in 1664, bearing Roger L'Estrange's imprimatur, dated November 5th, 1663.

And a few years later Sir George Etherege wrote :—

To the Mall and the Park,
Where we love till 'tis dark,
Then sparkling Champaign
Puts an end to their reign ;
It quickly recovers
Poor languishing lovers,
Makes us frolic and gay, and drowns all sorrow ;
But, alas, we relapse again on the morrow.¹

Every poet and dramatist of the Restoration sings the praises of Champagne as an exhilarating beverage. Etherege's advice is :—

Drink thy flask of Champaign,
'Twill serve you for paint and love potion.²

Otway says that under the influence of

" Powerful Champaign, as they call it, a spark can no more refrain running into love than a drunken country vicar can avoid disputing of religion when his patron's ale grows stronger than his reason."³

Sedley shows us a doctor remonstrating with his patients :—

One day he call 'em all together
And one by one he asked 'em whether
It were not better, by good diet,
To keep the blood and humours quiet,
With toast and ale to cool their brain,
Than nightly fire 'em with Champaign.⁴

Shadwell says that they

" . . . come as the sparks do to a playhouse, too full of Champagne, venting very much noise and very little wit."⁵

¹ Etherege, " The Man of Mode." 1676. Act IV. Sc. 1.

² Idem, " She Would if She Could." 1668. Act IV. Sc. 2.

³ Otway, " Friendship in Fashion." 1678. Act II. Sc. 1.

⁴ Sedley, " The Doctor and his Patients."

⁵ Shadwell, " The Virtuoso." 1676. Act II. Sc. 2.

Oldham, in his Dithyrambick spoken by a drunkard, exclaims :—

Were France the next, this round Bordeaux shall swallow,
Champaign, L'Anjou and Burgundy shall follow.¹

Butler speaks of routed forces having

Recovered many a desperate campaign.
With Bordeaux, Burgundy and Champaign.²

To multiply these quotations would be tedious ; the foregoing are sufficient to show how the fame of Champagne had spread, with a rapidity which is in itself a proof that Champagne was a wine entirely different from any then known—a light, delicate, exhilarating, “ brisk ” wine.

A few years later, when the trade had begun to import it, and when some of the best taverns had started selling it to the public, we find a still more explicit statement that the Champagne then known in London was a sparkling wine, in the following dialogue, written by Farquhar :—

B. Well, Sir, I hope you'll give us the beverage of your fine cloaths. I'll assure you, Sir, they fit you very well, and I like your fancy mightily.

M. Ay, ay, Madam. But what's most modish for beverage ? For, I suppose, the fashion of that alters always with the cloaths.

B. The taylors are the best judges of that.—Champaigne, I suppose.

M. Is Champaigne a taylor ? Now, methinks, that were a fitter name for a wig-maker—I think they call my wig a Champaigne.

B. You're clear out, Sir, clear out. Champaigne is a fine liquor, which all great Beaux drink to make 'em witty.

¹ Oldham's Works, ed. 1684.

² Butler's Hudibras. 1678. Part III. Canto III.

M. Witty ! oh by the Universe, I must be witty. I'll drink nothing else ; I never was witty in all my life. I love jokes dearly.—Here, Club, bring us a bottle of what dy'e call it ; the witty liquor.

[Club, his servant, having brought in a bottle of Champagne] :

M. Come, fill yourself. (*Drinks.*) But where's the wit now, Club ? Have you found it ?

C. Igad, Master, I think 'tis a very good jest.

M. What ?

C. What ! why drinking. You'll find, Master, that this same gentleman in the straw doublet, this same Will o' th' Whisp, is a wit at the bottom. (*Fills the glasses.*) Here, here, Master, *how it puns and quibbles in the Glass !*

M. By the Universe, now I have it ; the wit lies in the jingling : all wit consists most in jingling. *Hear how the glasses rhyme to one another.* . . . I fancy this same wine is all sold at Will's Coffee-house.¹

Farquhar refers unmistakably to a sparkling wine in the above lines, and yet, when they were penned, in 1696 or 1697, Dom Pérignon, to whom has been attributed the "discovery" of sparkling Champagne, was only beginning to receive much attention in France. According to a trustworthy pamphlet printed in Reims in 1718,² it was twenty years previous to this date—viz., in 1698—that sparkling Champagne had become generally known. However, when Farquhar wrote about the wine that "puns and quibbles in the glass," and which was "being sold at Will's Coffee-house," it is obvious that Champagne—sparkling Champagne—must have been well known in London for some years to be familiar to the public for whom this play was intended.

¹ Farquhar, "Love and a Bottle." 1697. Act II. Sc. 2.

² See "Mémoire sur le vin de Champagne," par Louis Perrier, p. 8.

Another proof of the effervescing quality of the Champagne drunk in London at the Restoration is to be found in the very shape of the glass introduced by St. Evremond to drink it. The *flûte*—this thin, tall, tapering glass, which contemporary prints show us in use at the time—was solely designed for sparkling Champagne, to show it off, to make the pretty bubbles dance in the glass and come up to the surface like a row of tiny pearls. Surely the *flûte* was never used for a still and red wine.

If Champagne, a brisk, exhilarating, effervescent wine, became known soon after the Restoration, and gained rapidly a vast popularity, there should be some proofs of this left in the records of the Trade. Unfortunately, commercial documents of the period are very scarce, and it must be borne in mind that Champagne was exclusively a *vin de luxe*, and that the King, the different ambassadors, and their numerous friends, who were amongst the first patrons of Champagne, usually imported their wines outside the Trade and without paying any duty.

The Comte de Comminges, for instance, the then French Ambassador, imported direct, in 1664, "sixty tuns of French wines, not specified"—that is, neither claret nor Burgundy, but probably Champagne.¹ Then the following year, in 1665, war was declared between England and Holland, and all goods seized in Dutch boats—which did all the carrying trade for the Champagne shippers from Dunkirk and Boulogne—were considered as "prize goods," and not included in the imports. Such

¹ Calendar of State Papers. Domestic Series. 1664.

arbitrary measures and the generally unsettled state of affairs render all statistics of the time worthless, while hardly any commercial records of the period have come down to us.

The Court and the aristocracy, however, had launched Champagne so successfully into the social life of London that the Trade had been obliged to get sufficient supplies to meet the demand of fashionable taverns, such as Locket's and Will's, and also to stock the cellars of their more fashionable customers. They were thus forced to import Champagne, and, according to the following lines, used to keep some in stock :—

Let wealthy merchants when they dine,
Run over their costly names of wine,
Their chests of Florence and their Mont Alchine,
Their Mants, Champagns, Chablees, Frontiniacks tell,
Their Aums of Hock, of Backrag and Moselle.¹

It may be taken for granted that fashion imposed Champagne upon the Trade, and that wine merchants did not approve of the new wine. It was, first of all, a most difficult wine to procure, and there existed at the time very few wine merchants in Reims or Epernay willing to run the risks of foreign transactions, while commercial relations were very difficult to establish. Besides, Champagne was a most delicate and difficult wine to import in cask ; this wine required more care, was subject to a greater number of accidents, and therefore entailed more risks on the importer than any

¹ Oldham's Paraphrases from Horace. 1684. Book I. Ode xxi.

of the other sorts imported either from France, Spain, or Portugal.

Furthermore, Champagne had been introduced by a rank outsider, a courtier and a foreigner, and, after all it was only natural that the City wine merchants should resent the intrusion of the products of the Marne. The rapid popularity gained by the new-comer in the higher classes of society must also have checked the sale of the more expensive styles of Italian and German wines with which City cellars were well stocked, owing to the diminished consumption which resulted from the Revolution and the ensuing depression in the Trade.

These grievances of the wine merchants against Champagne could not, however, check the favour which the wine was receiving in the metropolis. The taste for sparkling wine became general, and prevailed to such an extent, even in the lower classes, that the Trade had to resort to artificial means to satisfy those—a very considerable majority—who could not afford to pay for the genuine article.

“Our wine-coopers of latter times use vast quantities of sugar and molasses to all sorts of wines, to make them drink brisk and sparkling, and to give them spirits, as also to mend their bad tastes, all of which raisins and cutes and stums perform.”¹

This mode of rendering wine sparkling was not, however, recommended as salubrious, since the same writer adds, a little further, that such wine “offends the head

¹ The Art and Mystery of Vintners and Wine-Coopers, by one who served two apprenticeships to a Vintner in the City of London. Printed in 1675.

and stomach, torments the guts, and is apt to cause loosenesses and some say barrenness in women."

Some anonymous rhymers wrote, about the same time referring to a "plaguy wine-cooper," whose blend had¹ evidently disagreed with him :—

His old rotten pipes where he keeps all this trash,
For fear they should burst, Sir, he hoops them with ash.
When the sophistication begins for to froth,
And boyls on the fret, Sir, he wisely pulls forth
A tap which gives vent to the grounds of the cause.
And then is to vamp up a second red nose.¹

¹ The Wine-Cooper's delight. (Undated.) Roxburgh Ballads
British Museum.

CHAPTER II.

ALTHOUGH Champagne had met with great success when first introduced in England, difficulties soon arose which, if they did not lessen its popularity, checked its consumption to a considerable extent. When Louis XIV. had the bad taste, in 1678, to reveal the secret treaty of Dover, making public the fact that the King of England was a pensioner of France, Charles II. was naturally greatly incensed at such a proceeding, which was the signal for a bitter tariff war.

The duty on wine was then £6 per tun, a very moderate amount, which was raised to £7 in 1678. In 1679 the importation of French wines into England was formally prohibited, but the measure was so unpopular that it could never be very strictly enforced. This absurd prohibition was only removed in 1685, by James II., who, nevertheless, doubled the former duty, making it £14 a tun.

According to the very incomplete Customs returns of the period, the imports of French wines from 1686 to 1690 averaged 13,000 tuns, but they very soon declined during the reign of William III., which marks one of the worst periods of depression experienced in the wine trade. The incessant wars waged by this monarch on the Continent interfered with all foreign legitimate

commerce, whilst he raised the duty on French wines to £22 in 1693, £47 in 1697, and £51 in 1698—an increase of £45 per tun in twenty-one years !

As a result of this prohibitive policy, the imports of French wines fell from 13,000 tuns to 500 tuns, according to official returns. It is, however, very difficult to form any idea of the actual quantities of wines imported during the reign of William III., as smuggling, being made so profitable a pursuit by such heavy duties, became then most extensive. Contraband, particularly on the South Coast, was for many years a most carefully-planned business, carried out with a most extraordinary daring and success from Guernsey, Ostend, Dunkirk, Boulogne, and a few other ports.

Whilst so many circumstances were adverse to the budding Champagne trade in England during the last years of the seventeenth century, this was the time when the greatest improvements in the methods of making sparkling wine were being applied in France. Many of these improvements were due to the celebrated Dom Pérignon, who deserves more than a passing notice.

Dom Pérignon was born in 1638, and promoted in or about the year 1668 to the important post of Cellarer of the Abbey of Hautvillers, where he had lived as a very humble friar for some ten years.. He retained this responsible position until the day of his death, in 1715. For forty-seven years the worthy monk made it his special study to improve both the culture of the vine and the art of making wine. His pains were rewarded with the greatest success, and the abbatial wines attained

a degree of excellence which had never before been reached.

Dom Pérignon was the first to find a surer and more scientific way to obtain, in Champagne, perfectly white wines, and to preserve them quite limpid and free from all deposit, by a clever method of fining the wine in cask, and of disgorging it when bottled. He was gifted with an extremely discriminating palate, and he brought as near to perfection as possible the art of blending, or "marrying" wines of different growths. He is also credited with having been the first, in Champagne, to replace the old-fashioned stoppers made of tow dipped in oil by the cork stoppers, without which no sparkling wine could possibly be kept in bottle. What has made him so widely popular, both in France and abroad, however, is the fact that he "discovered" sparkling Champagne.

"Discovered" is not the proper term, since sparkling Champagne was known in its native province, and even in England, before that time; but it is nevertheless to Dom Pérignon that much of its early fame is due.

The clever Cellarer of Hautvillers, after careful and numerous experiments, succeeded in obtaining, by a timely bottling, a wine which could be depended upon to be sparkling, which was rendered more excellent than any other by a judicious blending of black and white grapes, and which was also more limpid after being disgorged—an entirely new process at that time.

The fame of the wines of the Abbey of Hautvillers became so great, and the demand for sparkling Champagne

became so considerable, that numerous growers tried to imitate the abbatial wines. To obtain a sparkling wine in Champagne is not difficult, but to compete with Dom Pérignon without the resources he had—without his long experience as to the choice and proportion of each growth, without his knowledge of what was best for fining the wine, and of what had to be done for disgorging it—was a rash enterprise. A great deal of sparkling Champagne was made during the first years of the eighteenth century which was simply an unfermented, harsh, disagreeable wine, and which, in many cases, had been rendered more effervescent by the addition of sundry more or less wholesome ingredients. A reaction in favour of the still wines of Champagne was the natural consequence, and *gourmets* abandoned the effervescent wines as inferior.

The old St. Evremond, who heard that they were making white sparkling Champagne in the vineyards of the Montagne de Reims, which had always been famed for its red wines, wrote to Lord Galloway that “it was much to be regretted that such people should attempt to follow the prevailing fashion for sparkling wines,”¹ which, he adds, “started forty years ago,” *i.e.*, in 1661, and consequently before Dom Pérignon held his responsible office at Hautvillers.

It is said that William III. used to drink red still Champagne from Vertus, a taste he had probably acquired

¹ St. Evremond, Lettres. Letter to Lord Galloway, August 29th, 1701.

in the Low Countries, where these wines enjoyed great repute. During his reign, however, the consumption of Champagne must have been very limited, and chiefly confined to the most aristocratic and fashionable members of Society.

An envious rhymester wrote of Prior, who was the son of a carpenter, and owed his elevated station to the protection of the Earl of Dorset, that :—

From Channel Row he ne'er crost the main,
Nor from flat Rhenish else reached brisk Champaign.¹

At the close of the seventeenth century Champagne began to be drunk at a few of the best appointed taverns, such as Will's² and Locket's, which were then the two most fashionable.

In his Epilogue to the "Constant Couple," Farquhar, alluding to the critics, says :—

To coffee some retreat to save their pockets,
Others more generous, damn the play at Locket's ;
But there, I hope, the author's fears are vain,
Malice ne'er spoke in generous Champaign.
The privilege of wine we only ask,
You'll taste again, before you damn the flask.
Our author fears not you ; but those he may
Who in cold blood murder a man in tea.³

Locket's was renowned for its elaborate cooking and fine wines :—

May Locket still his ancient fame maintain
For ortland dainties and for rich Champaign,
Where new-made Lords their native clay refine,
And into noble blood turn noble wine⁴

¹ "State Poems." London, 1703. Vol. III., p. 385.

² See Chapter I.

³ Farquhar, "Constant Couple." London, 1700. Epilogue.

⁴ "The Quack Vintners." London, 1712.

The few years of peace between France and England which followed the treaty of Ryswick were turned to good account by the Trade. That the approaching death of the King of Spain without any direct heir would be the signal for a general conflagration was so well understood on both sides of the Channel that shipments of wine were hurried forward.

According to the incomplete Customs records of the time, the imports of French wines into England amounted to 2,051 tuns in 1701, and dropped to 1,624 in 1702, when Queen Anne ascended the throne, and war was once more declared between the two neighbouring nations.

The reign of Anne was distinguished by an extraordinary burst of intellectual vigour and great progress in the culinary art. The Queen's love for good eating brought cookery into prominence. Dr. King condescended to sing in verse "fat veal" and "sauces sweet" in his "Art of Cookery," and Sir John Hill, M.D., published the famous "Mrs. Glasse's Cookery Book." It was then that more refined and elaborate feasts became customary amongst the nobility, gentry, and wealthy traders.

The comedies of Congreve, Wycherley, and Vanbrugh, which may be considered as representing fair specimens of the social habits and doings of that time, lead us to infer that gluttony and inebriety were the characteristics of the period.¹

Drinking to excess was considered such a very gentlemanly failing that, when St. John was Secretary of State,

¹ See "The Way of the World," "Love for Love," "The Double Dealer," &c.

he thought nothing of writing to Mr. Mildmay, his newly-appointed private secretary, not to come on the day at first chosen, as, after leaving him, he remembered that "on that day he should be exceedingly drunk."

At the same time, the greatest hospitality and good-fellowship prevailed in all classes of society. Scarce a day passed that some noble house did not throw open its doors to a brilliant throng of guests; few nights grew to dawn that the vicinities of St. James's and Covent Garden were not made brilliant by the torches of those accompanying revellers to their homes.

To the reign of Queen Anne can also be traced the transformation of the old coffee and chocolate-houses into clubs where noblemen, courtiers, politicians, members of the learned professions, wits, and citizens of various grades met to gossip, gamble, and drink. The Isaac Bickerstaffs and Will Honeycombs of Anne's reign introduce us to many clubs in which oddity, good-fellowship, eating, and drinking seem to have gone hand in hand. Thus the Beefsteak Club and the October Club convey in their names sufficient indication that the genius of good living was worshipped by the members.

Most of the taverns of that period were the rendezvous of people having either the same tastes or the same views. For instance, while the poets and the wits met at Will's, in Covent Garden, the men about town gossiped at the Grecian, in Devereux-court, and the gay and young "sparks" dined at Locket's or Pontack's, which were noted houses for the excellence of their cuisine and wines. The Pall Mall taverns were frequented by the nobility

and people "of prime quality who lived in St. James's Square and the adjoining streets."¹

The Whigs met at the St. James's, the last house but one at the bottom of St. James's Street; the Tories at Ozinda's, close by, and the Jacobites at the Cocoa Tree, on the south side of Pall Mall; Will's at the corner of Bow Street and Russell Street became, under the patronage of Dryden, the headquarters of the literary society of the day, whilst Addison made the fortune of Button's Coffee House in Russell-street. Military men met at Young Man's; Scotsmen at the British or Forrest's; lawyers at Nando's or at Dick's, near the Temple; clergymen at Child's, in St. Paul's Churchyard; stockjobbers at Old Man's; merchants at Garraway's² or Jonathan's; Frenchmen at Giles's or Old Slaughter's, in St. Martin's Lane; and doctors at Batson's, at the Royal Exchange.

The special character given to each of the better-known houses by its regular customers did not close it to the general public, and play, which had early become a feature of these places, often attracted sharpers and adventurers whose company was most undesirable. This induced the respectable frequenters of many taverns and coffee-houses to form themselves into private clubs, meeting at the same houses, but in a room or rooms of their own, to which members only were admitted.

"A New View of London," printed in 1708.

² Garraway's, in Change-alley, Cornhill, combined pleasure and business, and had an auction-room on the first floor; it was a favourite place of call for the great people coming to the City on business, City merchants, and the "foreign banquiers," according to Defoe.

It was in this way that originated the oldest extant London club, White's, which was established in 1698, at White's Chocolate House. Everyone who dressed and behaved properly was then admitted to White's. Some of the most fashionable men who always met there formed themselves into a club or "coterie," called the "Club at White's." The proprietor soon found that catering for its members, all men of means and leisure, was more lucrative than the custom of the general public. "His interest accorded with the wishes of his patrons; the public were eventually excluded, and White's Chocolate House was transformed into the private and exclusive society since known as White's."¹

At the outset, White's, the resort of the well-born and fashionable, was a gaming club, and, at the same time, a great supper house. The manager was entrusted with the catering and the choice of the wines, which were naturally "of the best." It is only since 1797 that a committee of the club was appointed to select the wines.

The first mention of Champagne being drunk at a London club appears in one of Swift's letters in 1713. The Dean had organised one of the earliest Tory clubs on record, "The Brothers' Club," which met at the Thatched House Tavern, in St. James's Street, at first, and moved later on to the Star and Garter, in Pall Mall. Bolingbroke, Harcourt, the Duke of Ormonde, and a few others were the first members of the club, and they had made it a rule that each one of them should preside, in

¹ Boulton's "History of White's." London, 1892.

rotation, at the weekly club dinner, the president having, on such auspicious occasions, the privilege to pay for the entertainment. When it happened to be Bolingbroke's turn to preside, Swift mentions that this illustrious toper, who was a great amateur of Champagne, used to have some of this wine sent from his own cellar for the club dinner.

A great deal of time was spent by men about town in these clubs, taverns, and coffee-houses, and a great deal of liquor consumed. Champagne was then well known, but so scarce and expensive that few people could indulge in such a luxury. The misguided fiscal policy of the time had done its best to exclude French wines altogether, and to make people drink heavy port in their place. If the Caliban of wines is port, the Ariel is Champagne, and the one could not replace the other. Champagne, though scarce and expensive, was still kept by royalty and the leaders of fashion, and at the best appointed clubs and taverns.

With a great many people, however, to drink port used to be considered a sort of patriotic duty, more than a matter of taste, and Swift wrote :—

Be sometimes to your country true,
Have once the public good in view ;
Bravely despise Champagne at Court,
And choose to dine at home with port. ¹

Champagne is frequently mentioned in Swift's poems, and in his "Journal to Stella"; but the Déan, who thought himself a great connoisseur of port, never seems

¹ Swift's Poems, Vol. III., p. 175. "On the Irish Club."

to have appreciated the more delicate Champagne. He confessed this partiality for the "fiery wine" as follows :

"I love white Portugal wine better than claret, Champaign, or Burgundy. I have a sad vulgar appetite."¹

Another time he wrote :

"I dined to-day by appointment with Lord Bolingbroke ; but they fell to drinking so many Spanish healths in Champaign, that I stole away to the ladies and drank tea till eight."²

The luxurious St. John was very partial to Champagne, and he had probably some direct means of importing this scarce wine from France, where he had many friends, as he seems to have never been without it.

In another entry in Swift's "Journal" the Dean has recorded that he

"dined with Mr. Secretary St. John, and staid till seven, but would not drink his Champaign and Burgundy for fear of the gout."³

The worthy man was greatly concerned about his health ; being afraid of rheumatism, he says that at dinner he would not drink more than "three or four glasses of Champaign by perfect teasing."⁴

Having called to see

"Mr. Secretary St. John, who had been very ill with gravel and pains in his back, by Burgundy and Champaign, added to the sitting up all night at business, he found him drinking tea, while the rest were at Champaign."

¹ Swift's "Journal to Stella," March 12th, 1712.

² Idem, January 20th, 1712.

³ Idem, March 18th, 1710.

⁴ Idem, March 29th, 1711.

⁵ Idem, April 7th, 1711.

The poor Dean was so shocked at the sight of his friend's sufferings, that the next day, at dinner, he refused to be "teased" into drinking three or four glasses of Champagne, and would not

"drink one drop of Champaign or Burgundy without water."¹

Just as the man of to-day, who spoils a good dinner by two or three whiskies-and-sodas after hock, Champagne, and port, will attribute the next morning's headache to the Champagne of the night before, so did Swift, who drank more port than was good for him, blame Champagne when his liver was out of order.

"I find myself,"

he writes,

"disordered with a pain all round the small of my back, which I imputed to Champaign I had drunk, but find it to have been only my new cold."²

He never has a word of praise for Champagne in verse :—

Your former comrades once so bright,
With whom you toasted half the night,
Of rheumatism and pox complain,
And bid adieu to dear Champain.³

And elsewhere :—

Let nobles toast in bright Champaign,
Nymphs higher born than Domitilla,
I'll drink her health, again, again,
In Berkeley's tar and Sarsaparilla.⁴

¹ Idem, April 9th, 1711.

² Swift's "Journal to Stella," December 21st, 1711.

³ Swift's Poems, Vol. I., p. 181. Birthday verses on Mr. Ford.

⁴ Idem, Vol. I., p. 207. Bouts-rimez on Signora Domitilla.

Farquhar was more partial to Champagne than any other poet of his time ; he is often quite enthusiastic about it, and makes Benjamin Wouldbe exclaim :

“ Show me that proud stoick that can bear success and Champagne ; philosophy can support us in hard fortune, but who could have patience in prosperity ! ” ¹

And further :

A flask of Champaign, people think it
A trifle, or something as bad.
But if you'll contrive how to drink it,
You'll find it no trifle, egad ! ²

Gay places Champagne the first of the wines offered to guests entering a tavern :—

Name, Sirs, the wine that most invites your taste,
Champaign or Burgundy, or Florence pure,
Or Hock antique, or Lisbon new or old,
Bourdeaux, or neat French wine, or Alicant ? ³

A few years later he wrote :—

Come here, my friends, here shall ye dine and lie,
And here shall breakfast and shall dine again,
And sup and breakfast on (if ye comply).
For I have still some dozens of Champagne. ⁴

In the works, both in verse and prose, of the writers of Queen Anne's reign, it is very remarkable to notice that the words “ sparkling ” and “ brisk ” are no longer applied to Champagne as formerly, but, on the contrary, Champagne is nearly always compared to Burgundy,

¹ Farquhar, “ The Twin Rivals.” 1705. Act V. Sc. 1.

² Farquhar, “ The Beaux Stratagem.” 1705. Act III. Sc. 3.

³ Gay, Poem on Wine. 1708.

⁴ Gay, Welcome from Greece. 1720.

sometimes to claret, and is even said to be drunk with water.

This was the natural consequence of the inferior sparkling wines being sold in London at the close of the seventeenth century. A reaction in favour of the red wines of Champagne set in, and they were generally preferred in England to the sparkling sorts during the first half of the eighteenth century. The latter, however, never disappeared entirely, and there were still some taverns where sparkling Champagne was to be had.

The sources of supply, legitimate and illegitimate, were about the same as formerly, but the prohibitive tariffs then in force encouraged the manufacture of spurious home-made Champagne.

Addison was acquainted with these underground proceedings when he wrote in *The Tatler* :—

There is in this city a certain fraternity of chymical operators who work underground in holes, caverns, and dark retirements,¹ to conceal their mysteries from the eyes and observation of mankind, These subterraneous philosophers are daily employed in the trans-migrations of liquors, and by the power of magical drugs and incantations, raise under the streets of London the choicest products of the hills and valleys of France. They can squeeze Bourdeaux out of a sloe, and draw Champagne from an apple.¹

¹ *The Tatler*, No. 131. February 9th, 1709.

CHAPTER III.

THE effects of the Methuen Treaty¹ which admitted the wines of Portugal at £7 a tun, while French wines had to pay £55, were not immediately felt. Champagne, Claret and Burgundy continued to be in great demand for some years ; they were, however, rapidly becoming scarcer and more expensive, and people had to abandon them for the cheaper port, the taste for which did not arise from its real worth,² but was forced upon Englishmen by the rulers of the day.

Protests were, at first, loud and numerous. General Churchill, Marlborough's brother, the rich Pereira, the jovial Portman Seymour, Dean Aldrich, " the apostle of Bacchus," Doctor Ratcliffe, who ascribed all diseases to the lack of French wines, and a host of bottle-companions, poets and satirists, lawyers and physicians, would drink their old favourite wines, in spite of treaties,

¹ This treaty between England and Portugal had been drafted by John Methuen and was signed December 27, 1703 ; it provided that English woollen goods should be admitted into Portugal, and that the wines of Portugal should be admitted into Great Britain, at a third, or less, of the duty imposed on any French wines.

² These remarks only refer to the port wine as it was known in England at the beginning of the eighteenth century.

and praise them as they deserved. Mat Prior, writing whilst in custody, between 1715 and 1717, tell us how :—

By nerves about our palates placed,
She likewise judges of the taste,
Else (dismal thought !) our warlike men
Might drink thick Port for fine Champagne¹

He also remarks :—

I know we must both fortune try,
And bear our evils wet or dry ;
Yet, let the goddess smile or frown,
Bread we shall eat, or white or brown,
And in a cottage or a Court,
Drink fine Champagne or muddled Port.

Vanbrugh, whom Walpole counted as one of those “who wrote genteel comedy because they lived in the best company,” had the same contempt for the “heavy, muddy stuff.” Lady Headpiece, reproaching her husband for allowing their son to indulge in port, says :—

Well, I wonder, Sir Francis, you will encourage that lad to swill such beastly lubberly liquor. If it were Burgundy or Champaign, something might be said for 't ; they'd perhaps give him some art and spirit.²

When the Peace of Utrecht was signed, strenuous efforts were made to bring about a favourable and rational treaty of commerce between France and England. Nobody suggested to admit French wines at the same rate as those of Portugal, but it was thought that the prohibitive duty of £55 per tun, which had been imposed during a period of war, ought to be reduced considerably now that peace had been restored.

¹ Prior, “Alma ; or, The Progress of the Mind.”

² Vanbrugh, “A Journey to London.” 1726. Act I, Sc. 2,

According to a letter of a member of the House of Commons, relating to this proposed Bill of Commerce, and written from Westminster in 1713, 196 voted against and only 187 for the Bill. His letter begins as follows :—

I can easily conceive with what surprise you received the news of the throwing out of the Bill of Commerce with France ; it is no less amazing to us who were present. . . .

The “ Trade ” was to a very great extent responsible for the rejection of this Bill. Port was from the first a favourite with wine merchants, as “ it paid them better ” than the more delicate French wines, which, besides, were often very troublesome to keep, and required constant care.

The view taken by a great many wine merchants at that juncture was that if the duty on French wines were reduced the public would abandon port, which had not obtained then the favour it enjoyed later. A London vintner writing on Mayth 26, 1714, says :—

I appeal to all the world, especially to you, Sir, if it is to be imagined that anybody that can afford to drink wine will not sooner be at the extraordinary expense of three halfpence for a bottle of French wine than confine themselves to drink Portugal wine for the sake of three halfpence, especially when French wine is so much more coveted than the other.

The Bill of Commerce was defeated and the duty remained at £55 per tun until 1745, when it was raised to £63.

Although labouring under such unfavourable conditions, Champagne continued to be imported, and we

find even Pope, the perforcedly abstemious, writing during one of his visits to London :—

I sit up till two o'clock over Burgundy and Champagne. ¹

The price of Champagne was then higher than that of any other wine ; complaints were numerous of the exorbitant charges of the tavern-keepers, and it was only the richer and more extravagant people with a "good Champagne stomach," ² as Mrs. Centlivre styled them, who could afford such a luxury.

It was still the drink of the "beaux" of whom Lady Mary Wortley Montagu wrote :—

They sigh, not from the heart but from the brain,
Vapours of vanity and strong Champagne. ³

The Champagne trade in England received a terrible blow during the reigns of William III. and Queen Anne ; it languished during the early part of the Georgian era, and did not recover until the close of the eighteenth century.

Under the princes of the House of Brunswick the social influence of the Court gradually died away. The violence of party-feeling destroyed all former good-fellowship, and the excessive drinking of "highly-fortified port" produced a host of aristocratic mohocks, who were outrageously noisy and clumsily sportive over their cups, but who were quite unable to appreciate fine wine.

The table manners of the early Georgian times are proverbial for grossness, and the literature of the period fully justifies their evil reputation.

¹ Pope. Letter to Congreve. April 7, 1715.

² "A Bold Stroke for a Wife." 1718. Act I. Sc. 1.

³ Letter from Arthur Grey, the Footman, to Mrs. Murray. 1721.

The fashionable beaux were gaudy, magnificent creatures with something about them of that stately grace belonging to older days which made old Colley Cibber speak of them as having the stateliness of the peacock. The chief object of their lives was to dress handsomely, to enjoy intrigues, cultivate wit, and patronise the playhouse. The "beau" usually stayed in bed until midday, and spent the greater part of the night gambling and drinking. These were the only men left in England who drank Champagne—not that they appreciated it, but because it was expensive and rare ; extravagance and the love of display were the real causes of their patronage.

When a lady aspired to take a leading position in society, she sent her servant to buy some of the wines in vogue to give her guests.

Go to Mr. Mixture, the wine merchant, and order him to send in twelve dozen of his best Champaign, twelve dozen of Burgundy, and twelve of Hermitage.¹

And when a set of aristocratic young rakes wanted to shock all the steady-going members of society they gave feasts in the style of that dinner given at White's in 1751, of which Horace Walpole wrote :—

The dinner was a frolic of seven young men, who bespoke it to the utmost extent of expense ; one article was a tart made of Duke cherries from a hothouse, and another that they tasted but one glass out of each bottle of Champagne. The bill of fare has got into print, and with good people has produced the apprehension of another earthquake.²

¹ Fielding, "The Miser," 1732.

² Walpole's letter to Sir Horace Mann, June 18, 1751.

The bulk of the nation, who hated French wines as it hated blindly everything that was French, must have practically forgotten Champagne during the second and third quarters of the eighteenth century. It was only drunk by a small set of people, probably fewer in number than it had ever been since the Restoration, and we may safely put down to poetical exaggeration such statements as this :—

Champagne, at supper, was the word for two whole hours by Shrewsbury clock.¹

The coarseness in the habits and tastes of the upper classes lasted until Lord Chesterfield made war against the swaggerers, and produced the school of stately “exquisites,” who were the forerunners of the Brumellian “dandies”; only then did good sense combine with good taste to put drunkenness and festal uproar out of fashion.

Lord Chesterfield was one of the first noblemen who introduced French cookery, and kept a magnificent table. When Lord Steward of the Household of George II. he was undoubtedly the most renowned and fashionable host in London; his dinners and suppers were then deemed perfection, and these entertainments were one of the few items in which his expenditure was liberal.

Lord Chesterfield was a prominent patron of Champagne and it was in the vintages of the Marne that he

¹ Hoadley, “The Suspicious Husband.” 1747. Act IV. Sc. 1.

usually "toasted" the beauties of the day with so much wit and occasionally with such sarcasm :—

Give me Champaign, and fill it to the brim,
I'll toast in bumpers ev'ry lovely limb ;
I challenge all the heroes of the skies
To show a goddess with a Craven's eyes. ¹

And "toasting" beautiful Miss West

Why then averse to love ? Ah, leave disdain,
Discard thy fickle undeserving swain,
And pledge thy lover in the brisk Champaign."²

These toasts and the custom of "taking wine together" were very prevalent throughout the eighteenth century, and the most witty toasts made their authors quite famous in town.

The old Kit-Kat Club, which had been established at the beginning of the century by Whig Peers, the Dukes of Marlborough, Devonshire, Grafton, Richmond, and Somerset, and others, was the most celebrated club in London for its toasts ; this was greatly due to such men as Addison, Congreve, Vanbrugh, Garth, and many other wits, who were members of the Kit-Kat.

Another magnificent host of the time was Lord Melcombe, whose ostentation provoked the satire of Foote, who brought him on the stage under the name of Sir Thomas Lofty, in "The Patron."

Born in 1691, he answered, till he had attained the age of twenty-nine, to the name of Bubb ; then an uncle of

¹ "Lord Chesterfield's Witticisms ; or, The Grand Pantheon of Genus, Sentiment, and Taste." London, 1773 ; p. 130.

² "Lord Chesterfield's Witticisms, etc." London, 1773 ; p. 130.

his died and left him an immense fortune and the surname of Dodington. Bubb Dodington, as he then called himself, was a man of society, inferior as a literary man, contemptible as a politician, vulgar in aims, dissolute in conduct, ostentatious and vainglorious, but at the same time good-natured and hospitable. He was, *par excellence*, the dinner-giving lordly poet, “L’Amphytrion chez qui l’on dine,” as Mallet says :—

Whose soups and sauces duly seasoned,
Whose wit well tim’d and sense well reason’d,
Give Burgundy a brighter stain,
And add new flavour to Champaign.

Bubb Dodington, who became afterwards Lord Melcombe, was a patron of Champagne, and he declared himself its champion ; he did his best to obtain the repeal of a Bill which prohibited the importation of Champagne in flasks.

This Bill had been the work of Walpole and was a forerunner of his Excise scheme, which was introduced later but rejected by a vast majority. It was intended to check the smuggling of wine into England in cases and small parcels, the title of the Bill being as follows : “A Bill prohibiting the importation of wines in flasks, bottles, or small casks.”¹ It received the royal assent, May 28, 1728.

Protests were numerous against this measure, but it was apparently such a check to the smuggling trade that its supporters defeated all attempts to repeal it ; they argued that “the frauds committed in the importation and exportation of wines and tobacco are so great that

¹ Journals of the House of Lords. XXIII., p. 288a.

no duty is paid for at least one half of them consumed at home.”¹

Consequently when, in 1745, Mr. Fane reported fourteen resolutions of the Committee of Ways and Means, the first one being : “ That so much of the Act of 1 Geo. II., cap. 17, as prohibits the importation of wine in flasks or bottles, be repealed,” all resolutions were agreed to by the House, with the exception of this, the first one.²

A few years later, on February 1, 1753, an “ Act for repealing the prohibition to import *certain* wines in flasks or bottles ” was again defeated in the Commons.³ Its purport was to make exceptions for certain wines, principally Champagne, which, they argued, it was unreasonable to make merchants import in casks only ; supported by Lord Hillsborough and Mr. Ellis, and opposed by Mr. Townshend and Mr. Nugent, the Bill was defeated by 141 noes to 74 yeas.

Other attempts were equally unsuccessful to remove this prohibitive Bill, which, however, was weakened gradually by the adoption of amendments allowing the importation of Florence wine in bottles first of all, then of Champagne⁴ in flasks, but in bulky parcels of one

¹ “ The Gentleman’s Magazine,” June, 1733.

² Debates and proceedings of the House of Commons, Session 1745, p. 400.

³ Journals of the House of Commons. Vol. XXVI., p. 545.

⁴ On July 28, 1800, George III. gave his royal assent to an Act for “ permitting French wines to be imported *into this kingdom*, from the Isles of Guernsey, Jersey, and Alderney, in bottles and flasks.”—Journals of the House of Lords. Vol. XLII., p. 645a. The same monarch gave his assent on May 7, 1802, to an Act for “ permitting French wines to be imported into Great Britain, in bottles or flasks, under certain restrictions.—Journals of the House of Lords. Vol. XLIII., p. 589a.

hundred bottles, then six-dozen packages, etc. ; it was only entirely repealed by the Statute Law Revision Act of 1867.

Despite such serious impediments placed in its way, the Champagne trade became more important, and sparkling Champagne gained a renewed favour during the middle of the eighteenth century. This was due, to a certain extent, to the partiality shown by George II. for sparkling wine. The royal patronage induced certainly Lord Chesterfield and all the fashionable hosts of the period to give Champagne the preference.

The commercial relations between France and England were then difficult to establish on a safe basis ; the two countries were so seldom and for such short intervals at peace that business was very irregular, and most of the Champagne drunk in England was sent by some Reims or Epernay growers to personal friends, or through them to English wine merchants.

One of the Epernay growers of that time has left a voluminous correspondence which throws much light on the way business was carried on with London.

Adam Bertin, Sieur du Rocheret, was born in Reims in 1662, and settled in Epernay, where he owned many acres of vines. He had a great number of aristocratic friends both at Court and in the army, to whom he used to sell his wines, and through whom he had found customers not only in England, but also in Holland, in Germany, and even in Russia. His son, Philippe Valentin Bertin du Rocheret, who was born in Epernay in 1693, increased greatly the paternal business.

Destined to the Bar, he was sent in 1708 to Paris, where he found a hearty reception from many of his father's old friends and customers. One of these, the Maréchal de Montesquiou-D'Artagnan, who commanded the Mousquetaires du Roi, introduced him to many young Mousquetaires, sons of Jacobites, such as Sir Richard Bulstrode, the English Envoy at Brussels, and Colonel Parker. The latter had fought at the Battle of the Boyne, and Burnett says of him that he was engaged in France "in many black designs" for the cause of the Pretender, to whom he was very devoted. This devotion was cooled by two years spent in the Bastille for having incurred the displeasure of Mary of Modena; a few years later he was in great financial troubles, when young Bertin du Rocheret was fortunate enough to extricate him out of a very unpleasant lawsuit. Colonel, or, as he was called, Milord Parker, was so pleased that he asked Bertin to accompany him to England, where Thomas Parker, Lord Macclesfield, then Lord Chief Justice, was negotiating his peace at Court. Queen Anne died then and George I. always refused to pardon the poor old Jacobite, who died in France. His two sons, however, were not only allowed to return to England, but were given good appointments; one became an admiral and the other a general, and they always remained friends of Bertin du Rocheret, who, in 1717, gave up the Bar and returned to Epernay, at first to help his father in his business, and, not long after, to succeed him.

That same year, in 1717, another friend of Bertin, with whom he had lived on the most intimate terms of friend-

ship when in Paris, the Chevalier de Besvres, better known as M. de Chavigny, was appointed special envoy to the Court of George I., a post he held until that monarch's death in 1727 ; he returned to Paris for a few years and came back to London, where he remained from 1732 until 1736 at the Court of George II. The sons of Colonel Parker had a host of friends and relations in London and M. de Chavigny had some influence at Court ; they must have introduced their friend's Champagne in good quarters, since we find that Bertin du Rocheret appointed an agent in London, a Mr. James Chabane, to whom he used to send some wine every year for the King.

He sent chiefly Ay wine, and always a short time after the vintage, recommending an early bottling. For instance, writing November 29, 1729, he advises Chabane that he is sending some wine from the Clos St. Pierre, which, he says formally, must be drunk new, "*pour boire en nouveau.*"

In this case the wine sent was drunk when imperfectly fermented and slightly effervescent, but in good years, when the wine was thought fit to keep a little time, it was rendered sparkling by an addition of sugar or "*liqueur.*"

For instance, when Bertin made up the prices for the 1725 vintage, he wrote to J. Chabane on October 16, 1725: "*Les flacons blancs, mousseux liqueur, trente, quarante, cinquante ; les ambrés, non mousseux sablant, vingt-cinq sols.*"

The darker, amber-like wines, which had no liqueur, and were only creaming instead of sparkling, were recommended by Bertin as by far the best ; he offered them at

a shilling a bottle instead of two for the "sparkling," on account of the loss sustained through breakages with the latter.

But what seems very strange is that this addition of "liqueur" was made when the wine was sent in cask. In 1728 the importation of Champagne in flasks had been prohibited.¹ Bertin could only send occasionally small consignments of sparkling wine in bottle either via Dunkirk or some Dutch port, whence it was smuggled to its ultimate destination. The last shipment of wine liqueured in cask left on December 7, 1744, when Bertin advises "onze poinçons liquoreux."

When James Chabane received a consignment of Champagne he sometimes had great difficulties in getting it perfectly bright before the bottling. He did not know the process of disgorging, so that it was only by bottling a perfectly limpid wine that he could avoid having to decant it soon after. Bertin gave him the minutest instructions as regards the fining and bottling of the wine, and also for avoiding the different accidents liable to occur, such as cloudy or oily wine. In his letter of September 9, 1731, Bertin recommends the addition of cream of tartar, and he writes a few weeks later, on October 13, advising Chabane that he is sending some over; he adds that care must be taken never to keep the wine in cask later than April, June, or August, when a cask from the "clos" must be bottled and kept for the Court. "Il faut avertir un an à l'avance," says he, "pour Hautvillers et Sillery."

See page 42.

After this date Bertin seems to have sent some cream of tartar along with each shipment of wine, and he was very particular as to its quality, giving Chabane numerous instructions how and in what proportions it was to be used.¹

The Peace of Aix-la-Chapelle, in 1748, ended the War of the Austrian Succession and gave a new impetus to trade. Writing, in 1749, to the Marquis de Calvières, Bertin du Rocheret was able to say : “ Les Champenois font payer les frais de la guerre aux Anglais.”

He ceased business in 1754, after the fine vintage of 1753, of which he wrote to Chabane on October 12 : “ Les vins embaument aussi bien qu'en 1743 ” ; and a few months after he sent the wine to London, telling Chabane that King George and King Stanislas, the ex-King of Poland, were sharing his cuvée.

Another aristocratic wine-grower of the eighteenth century was the Marquis de Puisieux, who made some of the most renowned Sillery wines, and who sold some in England direct to his friends ; the Earl of March was one of these, and he wrote in November, 1766, to George Selwyn : “ I have not yet received some Champaign that Monsieur de Puisieux has sent me.”²

¹ Lettres de Bertin du Rocheret du 19 mars 1747 ; du 22 décembre 1748 ; des 6 janvier et novembre 1749 ; des 26 novembre 3 et 26 décembre 1750 ; des 3 et 13 janvier et 24 décembre 1753.

² Jesse, “ Selwyn and his Contemporaries.”

CHAPTER IV.

THE Court of the two first Georges had been so dull that when George III. ascended the throne, Society looked eagerly for a total change of tone in that quarter. It was hoped that the young King and Queen would have a brilliant Court, in contrast with the morose habits of the old German prince ; but George III. entered on his reign with the shyness of a schoolboy in his manners, reserve and suspicion in his mind.

As private individuals the King and Queen led an exemplary life, but as sovereigns they certainly did too little for the common weal. The Court not only failed to contribute to the national gaiety, but its plainness and economy were ridiculous.¹ There were christenings and birthdays, with now and then a wedding, in the Royal family ; but even then the festivities unavoidable on such occasions were never very brilliant.

Public representation was reduced to a minimum of two weekly drawing-rooms and two yearly balls, which were only attended by those that duty or their station of

¹ " The recluse life led here at Richmond, which is carried to such an excess of privacy and economy that the Queen's friseur waits on them at dinner, and that four pounds only of beef are allowed for their soup, disgusts all sorts of people."—Walpole to Lord Hertford. September 9th, 1764.

life compelled to go. "They consisted," says Sir Horace Walpole, speaking of the balls given in the first year of the marriage of the King, "of not above twelve or thirteen couples, some of the lords of the bedchamber, most of the ladies, the maids of honour, and six strangers. Nobody sat by but the Princess (Dowager of Wales), the Duchess of Bedford, and Lady Bute ; they began before seven, danced till one, and parted without supper."

All who were young and rich in town shunned the Court ; and far from thinking of founding their claim to success in the fashionable world on a reputation of favour at Court, they vied with each other to be as gay as the King was grave, and as immoral as he was moral.

Extravagance and licentiousness were then the order of the day. The Peace of Paris (1763) had produced a general stir in Society by the renewed intercourse which it brought about between France and England. The appetite for pleasure became universal among the English upper classes, which produced those extraordinary beings called "macaronis," dandies with full satin roses on their shining shoes, and diamond tablet-rings on their fore-fingers ; with snuff-boxes "the worth of which might almost purchase a farm" ; with embroidered waistcoats, and old point-lace ruffles ; with a smattering of learning, and a pretension to wit.

This was the age when ladies began to play an important part in the social and political life of the nation, and they were to a great extent responsible for the general craving for excitement then prevalent. Amongst the most brilliant members of this gay and pleasure-loving

society were the young Duke and Duchess of Richmond, whose entertainments were usually magnificent, and always popular ; Lord Lyttleton, the epicure leader of the Savoir-Vivre Club ; the Duchess of Queensberry, who was “ very clever, very whimsical, and just not mad ” ; and many others. The elaborate suppers of Northumberland House, the fêtes at Miss Chudleigh’s,¹ at Miss Pelham’s, at Mrs. Anne Pitt’s, &c., balls, galas, masquerades, ridottos, festinos followed in rapid succession. “ The fashionable world spent its days and nights by attending routs, balls and operas ; by gambling, intriguing, sinning, dressing.”²

Hard drinking was still a feature of the period ; princes, judges, clergymen, the noblest in the land, rather prided themselves than otherwise on their social excesses. To drink less than two bottles of wine at a dinner-table gave a man the character of a milksop ; your steady-going guest was content with three bottles, but if you were a person of mark it was indispensable that you should empty a fourth bottle. Bumper glasses were the rule, and you were expected to fill the glass whenever the bottle came round. The stronger sort of wines, chiefly port, were almost invariably used at dinner in all respectable households, and the lighter description of German and French wines were unsought for, or unattainable by most people.

The duty on French wines, which had been raised to

¹ Maid of honour to the Princess Dowager of Wales ; known later as the Duchess of Kingston.

² J. F. Molloy. “ Court Life below Stairs.” Vol. III.

£63 per tun in 1745, was raised again in 1763 to £71, a prohibitive tax for the cheaper sorts of wine, but which made very little difference as regards Champagne. Champagne had a very bad name in those days; the most respectable portion of the community looked on Champagne as a most extravagant and some said "wicked" beverage. Not so, however, all the gay and fashionable *macaronis* and their fair friends, for whom Champagne was the only fit accompaniment to masquerades, *ridottos*, ultra-fashionable dinners, and bacchanalian suppers, so much in vogue at the time.

At the Pantheon, in Oxford Street, the most dissipated men and women about town met on masquerade nights, when "the Champaign made some eyes sparkle that nothing else could brighten," according to a contemporary account¹ of one of those scenes of wild revelry.

Champagne was eminently the wine for "*macaronis*," who used to give the flower-girls half a guinea for a few flowers for their button-hole, and who prided themselves on their senseless extravagance. It was also the wine that flowed during the orgies that, under the auspices of Mrs. Cornelys, disgraced Carlisle House and many other disreputable fashionable places of rendezvous.

Champagne was too dear for the City, and it was only seen exceptionally on the table of some wealthy merchant when noble guests were to be entertained and honoured;

¹ "Westminster Magazine." 1775.

then it was that Sterling, the ambitious British merchant, would

. . . . give them such a glass of Champaign as they never drank in their lives ; no, not at a duke's table.¹

Much of the Champagne drunk during that period was consumed in the London pleasure-gardens, which were then at the zenith of their fame.

Several London pleasure-gardens were in existence before the Restoration, such as the Mulberry Garden, on the site of Buckingham Palace, the Spring Gardens at Charing Cross, and the Spring Garden at "Fox-Hall." The latter formed the nucleus of those Vauxhall Gardens which, seventy or eighty years later, became the most favoured summer resort of pleasure-seeking Londoners.

In the early days of most of the eighteenth-century pleasure-gardens no charge was made for admission, but visitors could buy refreshments at the tavern or at the master's dwelling-house attached to the garden. Gradually musical entertainments were introduced, and soon became a feature of all the principal gardens. Enterprising proprietors provided their patrons with a "long room" or a "great room" for dancing, and others set up booths and raffling shops for the benefit of card-players. This last feature, however, drew to the gardens a certain number of sharpers, and to exclude undesirable characters as much as possible, it was deemed necessary to make a regular charge for admission.

¹ Coleman and Garrick's "Clandestine Marriage," Act I., Sc. 2. London. 1766.

These pleasure-gardens of the eighteenth century abounded in what are now the densely-populated districts of Clerkenwell and Central London. Islington Spa, Sadler's Wells, London Spa, St. Chad's Well were all famous resorts, as also the Mulberry Garden in Clerkenwell; but the more fashionable were further west—Marylebone Gardens in North London, Ranelagh in Chelsea, Cuper's Gardens, nearly opposite Somerset House, and Vauxhall in Lambeth.

Elaborate concerts, bright illuminations, smartly-painted supper-boxes, masquerades, and fireworks were the chief attractions of all such places, where many fashionable people often spent the greater part of the night.

Eating and drinking were important features and Champagne was excellently suited for Vauxhall's *al fresco* suppers and the fashionable patrons of the place.

The season at most of the London Gardens began in April or May, and lasted till August or September; its success depended naturally to a great extent on the state of the weather, and a wet summer must have proved very disastrous to the proprietors of these gardens. "We dare not," writes a contemporary, "lay ourselves on the damp ground in shady groves by the purling stream, unless we fortify our insides against the cold by good substantial eating and drinking. For this reason, the extreme costliness of the provisions at our public gardens has been grievously complained of by those gentry to whom a supper at these places is as necessary a part of the entertainment as the singing or the fireworks."¹

¹ "The Connoisseur." May 15th, 1755.

Vauxhall was renowned for the suppers given in its gardens ; nowhere else were they so elaborate nor so late.

Shall you prolong the midnight ball
With costly supper at Vauxhall,
And yet prohibit earlier suppers
At Kilburn, Sadler's Wells, or Kuper's ? ¹

These suppers were given picnic fashion in the gay supper-boxes in the gardens, or in the " great room " and in greater state. According to *England's Gazetteer* for 1751, " Foxhall was frequented by most of the nobility and gentry then in and near London, being often honoured with some of the Royal family."

Fashionable visitors usually arrived late and had supper after the concert in the cosy and bright boxes, where some beauty or wit of the day attracted a little party of friends.

In many of his letters, Sir Horace Walpole gives graphic accounts of these suppers, which began as a rule at eleven and lasted till half-past one and even later, when gaiety and gallantry were the order of the day, and Champagne flowed freely.

In a letter to George Montague, ² he describes how Lord Granby joined his party at Vauxhall whilst suffering considerably under the influence of the Champagne he had consumed at Jenny's Whim, a noted tavern of Pimlico.

The old wine-cards of Vauxhall, which have become very scarce, always mention Champagne, one of the most expensive items on the list.

¹ Richard Owen. " Dialogue between a Master and his Servant." Cambridge. 1752.

² Walpole to George Montague. June 23rd, 1750.

In 1762¹ the prices charged at Vauxhall for wines were as follow :—

		s. d.
Champagne	a bottle	8 0
Burgundy	„	6 0
Frontiniac	„	6 0
Claret	„	5 0
Old Hock, with or without sugar	„	5 0
Rhenish and sugar	„	2 6
Mountain	„	2 6
Red Port	„	2 0
Sherry	„	2 0
Cyder	„	1 0
Table beer, a quart mug		0 4
A quart of Arrack		8 0

Until 1774 there was little or no change in the variety of wines kept nor in the prices charged, but they rose rapidly after the French Revolution.

In 1802 the Vauxhall wine-card was as follows :—

		s. d.	s. d.
Port	- - - - -	6 0	3 0
Sherry	- - - - -	6 0	
Bucellas	- - - - -	6 0	
Lisbon	- - - - -	6 0	
Vidonia	- - - - -	6 0	
Madeira	- - - - -	8 0	
Claret	- - - - -	10 6	
Sauterne	- - - - -	10 6	
Barsac	- - - - -	10 6	
Champagne, White	- - - - -	14 0	
Do. Red	- - - - -	14 0	
Old Hock	- - - - -	14 0	
Moselle	- - - - -	12 0	
Burgundy	- - - - -	15 0	
Arrack	- - - - - per quart	12 0	
Do.	- - - - - per pint	6 0	
Do.	- - - - - half pint	3 0	

¹ "A Description of Vauxhall Gardens." London : S. Hooper, 1762.

"The proprietors respectfully request the company will see that every bottle of wine brought by the waiters has the seal of the London Wine Company—the Bar being answerable for the quality if the bottles are sealed as above, but the proprietors cannot answer for the conduct of the waiters ; the company ought, therefore, to examine the seal, and see the cork drawn in their presence."¹

About the middle of the eighteenth century Champagne began to be drunk outside London, but nevertheless only in places frequented by the best London society, such as Bath and Tunbridge Wells.

Bath has been a health resort for centuries, although it is one of the most unhealthily-situated places in the kingdom. Lying at the bottom of a huge basin formed by the river Avon, among the hills of Somersetshire, Bath is conveniently supplied with a gush of hot water which possesses renowned healing properties. The place was already a fashionable resort during the Roman occupation, but its fame was obscured during the Middle Ages, when Saxon churls and Norman lords were too sturdy to catch much rheumatic gout, and it only began to resume its former greatness after the Restoration. Queen Anne patronised the place in 1703, and from that time "people of distinction" flocked there for the benefit of their health. The man who really made Bath the brilliant rendezvous of fashion it became later in the eighteenth century was undoubtedly Beau Nash. He policed the place, made it attractive with elaborate musical entertainments and balls, raised gambling to the

¹ From the original in the possession of Mr. Harry Preston proprietor of the Royal Albion and Royal York Hotels, Brighton.

rank of an institution, and enacted laws which were scrupulously obeyed by the fashionable visitors who thronged the Great Pump-room.

Bath had only been a resort for mineral waters until Beau Nash made it one for gaiety as well, and attracted thither the Earl of Chesterfield, who was followed by many of the gayest and most extravagant in London society, who came to cure complaints more or less imaginary, gamble, and make merry.

Foote introduces us to a party of these pseudo-invalids recruiting their debilitated stomachs with the best fare, and alternating Bath waters with Champagne, so that the hero Racket observes to one of them :—

My dear Sir Kit, how often has Doctor Carawitchet told you that your rich food and Champagne would produce nothing but poor health and real pain ?¹

If any faith is to be placed in the satirists of the time, Champagne seems to have formed part of the Bath waters cure. For instance, Holcroft shows us Harry Dorton in the spunging-house ordering, as a consolation, “a bottle of Champagne and two rummers.”² At Tunbridge Wells, however, more moderate habits seem to have prevailed, whilst at Buxton and Scarborough, which were already renowned health resorts, there is every reason to believe that Champagne was never introduced before the nineteenth century.

The Champagne trade, during the second half of the eighteenth century, had steadily increased, and passed

¹ Foote. “The Fair Maid of Bath.” Act I. Sc. 1. 1771.

² Holcroft. “The Road to Ruin.” Act IV. Sc. 2. 1792.

almost entirely into the hands of the wine merchants. Some of the more adventurous only used to import Champagne, usually in cask, and sometimes in bottle.

There were no labels of any shape or form, and the consumer never inquired about the name of the man who had made the wine ; he only knew his wine merchant, and each wine merchant sold whatever Champagne he could get under his own name and responsibility.

Thus when Lord Minnikin, the peer of fashion, makes his entrance on the stage, he exclaims :—

“O my head ! I must absolutely change my wine-merchant ; I cannot taste *his* Champagne without disordering myself for a week.”¹

The Champagne which enjoyed the greater repute at the close of the eighteenth century was the still white wine which went under the name of Sillery. Sparkling Champagne had regained favour during the reign of George II., who patronised it, but it had a great drawback : it had to be drunk quickly if it was to be both sparkling and limpid, as after a time it lost its limpidity and, if decanted, its effervescence. The result was that sparkling Champagne must have been both green and harsh when consumed.

It is therefore but natural that the effervescent wines should have again lost ground in the public favour, whilst the still red and especially the still white Champagne were becoming more and more popular. This change of taste is clearly established by Sir Edward Barry, who wrote :—

For some years past the French and the English have been particularly fond of the sparkling, frothy Champaigns. The

¹ Garrick. “Bon Ton ; or, High Life above Stairs.” Act I. Sc. 2. 1775.

former have almost entirely quitted that depraved taste ; nor does it now so much prevail here. They used to mix some ingredients to give them that quality ; but this is unnecessary, as they are too apt spontaneously to run into that state ; but whoever chooses to have such wines may be assured that they will acquire it by bottling them any time after the vintage, before the month of the next May ; and the most sure rule to prevent that disposition, is not to bottle them before the November following. This rule has been confirmed by repeated experiments. The Champaign wines are light and generous, and after they have acquired a firm maturity, are very salutary.¹

Dr. Barry, however, was an enemy to sparkling Champagne on medical grounds, and he writes further :—

But nothing is more pernicious than drinking these wines freely when they are in a fermenting state, or before they have attained a firm maturity ; for while recent, they are more quickly susceptible of it in the stomach and bowels, and of separating that deleterious, active gas, so powerfully injurious to the nervous system. From hence, such as have indulged themselves too freely in the use of these wines, are particularly affected with a tremor in the nerves, and spasmodic rheumatic pains.²

The worthy doctor gives so full an account of the different sorts of Champagne known in London during the second half of the eighteenth century that it is difficult not to give here one more extract from his very interesting work :—

The River wines are more delicate and pale than those which are distinguished from them by the name of Mountain grey wines.

¹ Observations Historical, Critical, and Medical on the Wines of the Ancients, and the Analogy between them and Modern Wines, etc." By Sir Edward Barry. Appendix, pp. 425, 426. 1775.

² Sir Edward Barry's "Observations, etc." Appendix, pp. 427-428.

Both will keep well in good cellars ; the former, if continued too long in the cask, acquires a taste from the wood ; but in flasks, is durable from four to five, and six years. The Mountain wines are more firm, and will continue so in the cask, for two or three years before they are bottled. These are more durable and firm, and on every account more proper for exportation than any other Champaign wines. There are several growths of each. Among the River wines, the Auvillers and Epernay are most esteemed ; and among the Mountain wines, the Selery and St. Thyery, and, in general, such as are of the colour of a partridge's eye. These are likewise distinguished for their peculiar grateful pungency and balsamic softness, which is owing to the refined saline principle which prevails more in them than in the Burgundy wines on which account they are less apt to affect the head, communicate a milder heat, and more freely pervade and pass through the vessels of the body.

Nothing is more necessary to the preservation of all wines, than good vaults, but particularly to the Champagne wines and those of the most light texture.

To drink Champaign wines in the greatest perfection, the flask should be taken from the vault a quarter of an hour before it is drunk and immersed in ice-water, with the cork so loose in it, as is sufficient to give a free passage to the air, and yet prevent too great an evaporation of its spirituous parts.

CHAPTER V.

DURING the last fifteen years of the eighteenth century the Prince of Wales, afterwards George IV., was the recognised leader of society.

George III., during this period, lived like an ascetic, for fear of corpulence and gout ; his ordinary beverage at table was a sort of lemonade which he dignified with the name of a cup. He rarely drank a glass of wine, and was so indifferent to its flavour or quality that he seldom had any good wine, though he paid the best price for it.

Not so the Prince of Wales, who was then animating society by his popular manners, his love of pleasure, and his taste for magnificence.

His Royal Highness prided himself on his classical tastes, and thought himself a connoisseur. Carlton House, his favourite residence, became the focus of conviviality, and its festive board was enlivened by the gay, the witty, and the fashionable, who were marshalled round the heir apparent in social and political opposition to the ministry of the day.

Fox and Sheridan were amongst the earliest friends of the Prince of Wales, and their example, their suggestions, their prodigalities, were certainly the original cause of his pecuniary embarrassments. They were his tutors in

the Epicurean philosophy which the Prince was only too prone to follow, and they persuaded him not only to adopt their political principles, but also to indulge in all the vices of the licentious, and then fashionable, life they led.

Beau Brummel enjoyed for a time the friendship of the Regent, who used to visit him sometimes to take his advice on matters of taste, and would often stay and have a quiet dinner at the rooms of his favourite Beau. On such occasions Brummel was able to give his Royal Highness some excellent Champagne, with which his cellar was well stocked.

The Beau's affectation, impudence, and fastidiousness were remarkable. No hospitality or kindness melted him when he saw an occasion of showing his rudeness and what he thought his wit. At a dinner given in his honour the host had procured at great expense some sparkling Champagne; but Brummel did not seem to think much of the wine, and called to the servant to give him "some more of that cider." His chief club was Wattier's, a resort of gamesters and fops, where he ruled supreme, but he also frequented White's and Brookes's.

Brookes's, where the Prince of Wales had been elected a member—the only member ever admitted without a ballot—was then in all its glory.

It was originally established in Pall Mall in 1764 by the same Almack who afterwards opened a ladies' club in the rooms now known as Willis's, in King Street, and who also owned the famous Thatched House. A few years

later it was taken over by Brookes, a wine merchant and money lender, whose affairs prospered so much at first that he was able to have a handsome club-house built, in 1778, at 60, St. James's Street.

Brookes's was then the headquarters of the Whigs, and remained so until the days of the Reform Club, when it became more social than political. All the great Whig patriots met then at Brookes's, and also many literary men, artists, and wits, who were drawn thither by the love of play and the excellence of the wines, for which the Club was noted.

Tickell, in an invitation to dinner supposed to be sent by Fox, writes :—

Derby shall send, if not his plate, his cooks,
And know I've bought the best Champagne from Brooke.
From liberal Brookes, whose speculative skill
Is hasty credit, and a distant bill.
Who, nurs'd in clubs, disdains a vulgar trade,
Exults to trust, and blushes to be paid.¹

His "speculative skill," however, did not make him a rich man ; he died poor, probably for having trusted such "Right Honourable gentlemen" as Fox and Sheridan, who rather prided themselves on their skill in avoiding payment of their creditors.

A very amusing story is told how Sheridan once tricked the famous Chaliier, his wine merchant, who had stopped supplying him until a long outstanding account were paid. Sheridan was to give a grand dinner to the leaders of the

¹ Tickell's Poems. "Epistle from the Hon. Charles Fox (partridge shooting) to the Hon. John Townsend (cruising)."

Opposition, and, with his usual convivial extravagance, he wanted to give them the best wine procurable. On the morning of the day fixed for the dinner, he sent for Chalier and told him that, with a view to future business, he wished to settle his account. The importer said he would go back to his office and have the bill sent at once. "But stay," said the debtor, "I want you to dine with me to day; Lord——, Sir ——, and So-and-so are coming." Chalier, very much flattered, accepted readily, and returning to his office told his clerk that he was dining with Mr. Sheridan and would leave early. At the proper hour, he arrived in full dress, and was no sooner in the house than his host despatched a message to the clerk at the office, saying that Mr. Chalier wished him to send up so many dozens of Champagne, Burgundy, Claret, and Port. The clerk sent it all immediately and the wine was very much praised by the guests, who inquired of their host who was his wine merchant. Sheridan bowed towards Chalier, who thought he was telling a polite falsehood to secure him new customers, and who did not know until the next day that he had been drinking his own wine, which was not and probably never would be paid for.¹

Sheridan was a great lover of French wines, and he used to say that "if the thought is slow to come, a glass of good wine encourages it; and when it does come, a glass of good wine rewards it."

¹ The truth of this story is vouched by Grace and Philip Wharton in "The Wits and Beaux of Society."

Fox was also an inveterate drinker, and so was his great rival, Pitt, who usually drank port, but occasionally Champagne. One day, after dining with the President of the Board of Trade at Addiscombe, Pitt, Thurlow, and Dundas, made reckless by the generous Champagne of their host, galloped after dusk through an open turnpike gate without paying toll ; they only just missed receiving the contents of a blunderbuss which the turnpikeman fired after them, thinking they were highwaymen. A contemporary rhymester celebrated the incident in verse:—

How as Pitt wandered darkling o'er the plain,
His reason drowned in Jenkinson's Champagne,
A rustic's hand, but righteous fate withstood,
Had shed a Premier's for a robber's blood.

A noted bon-vivant of that time was the Earl of Sandwich, satirized by Churchill under the name of Jemmy Twitcher, who annually assembled at his seat at Minchinbroke a numerous and gay party, often including the Prince of Wales.

Amongst the most popular and magnificent hostesses of London were the Duchess of Devonshire, devoted to the Whig Party ; the Duchess of Gordon, the indefatigable "Empress of Society," as Walpole styles her ; the Duchess of Cumberland, a born gambler ; Mrs. Hobart, whose pastoral fêtes at Sans-Souci are also described by Walpole ; and the wealthy Mrs. Montagu, who "breakfasted," on one occasion, seven hundred persons.

Gambling, the folly of ostentation, and the love of pleasure prevailed universally.

The period of extravagant private expenditure which had characterised the middle of the eighteenth century was checked for a time by the no less wasteful public expenditure of the American war. No more fêtes champêtres costing £15,000! Economy became the rule. The nation returned by poverty to industry, and by industry to riches.

From 1783, when the peace with America was signed, until the wars that followed the French Revolution, the trade and wealth of England increased by leaps and bounds, and the nation attained a state of unexampled prosperity.

This circumstance was sufficient in itself to bring about a large increase in the consumption of Champagne. But another very important factor in the progress made by the Champagne trade in England at the close of the eighteenth century was the better organisation and more strenuous efforts made by the Reims and Epernay wine-merchants to push the sale of their wines in this country.

Of these, the two principal were Moët and Ruinart, the former hailing from Epernay and the latter from Reims.

Louis Nicolas Moët owned, at the beginning of the eighteenth century, large vineyards near Epernay, and used to sell his still and sparkling wines both in France and abroad. His son, Jean Remy Moët, was born in 1758, at Epernay. He succeeded his father, travelled a good deal, and began in England the reputation of the firm known to-day as Moët & Chandon. The old account-books of this firm are naturally very interesting, showing as they

do the style of wine formerly in demand, and the way business was then transacted between the grower and consumer or merchant as the case might be.

For instance, in 1788 the firm supplied both "Milord" Farnham and Messrs. Carbonnell, Moody, and Walker, who wrote for two baskets of ten dozens each, "vin de Champagne of good quality, not too charged with liqueur, but of excellent taste and not at all sparkling."

The still white wine was then in greater favour, although sparkling Champagne was still imported. In 1780, Mr. Moët bottled fifty thousand bottles of sparkling Champagne, a large quantity in those days.

The reputation of Champagne was daily increasing outside London, which had been practically its sole market for nearly a century.

The Chevalier Colebrook, writing to Mr. Moët in October, 1788, from Bath, requests that six dozens of Champagne should be sent to his friend, the Hon. John Butler, of Dublin, "who," he adds, "if satisfied with the wine will become a good customer, being rich, and keeping a good house, where he receives many amateurs of vin de Champagne." To the Chevalier himself Mr. Moët sends fifty bottles of still Champagne of the 1783 vintage. In 1789, "Milord" Findlater, of London, receives ten dozens of 1788 vintage; in March, 1790, Mr. Manning, of the St. Alban Tavern, is supplied with one hundred and thirty bottles of Champagne, at three livres (two shillings) per bottle; and in April of the same year, thirty dozens of 1788 vintage, at three shillings a bottle, are invoiced to a Mr. Lockart, banker, of 36, Pall Mall.

Mr. Moët sent to England a traveller named Jeanson, whose letters are all preserved at Epernay.

The taste of the day for the full-bodied still Champagnes is strongly marked in these letters :

“ How the taste of this country has altered during the last ten years ! ” writes Jeanson, from London, May 17, 1790. “ Almost everywhere they ask for a dry wine ; but they want a wine so vinous, and so strong, that there is hardly anything but Sillery that will satisfy them.”

About this time M. François Ruinart, Vicomte de Brimont, came to England to create a market for his father's wines. His travels and his efforts were checked by the French Revolution and the war which broke out immediately afterwards between France and England.

The rising Champagne trade received then a severe blow ; supplies became more difficult to obtain on account of the disorganised state of the country, and some growers ceased shipping altogether, considering the risks of loss too great to be run.

Such was M. Mittoux, steward of the estates of M. de Sillery, who stopped shipments in 1793, when war had been declared. He appointed an agent in London to liquidate the stock on hand, and the following advertisement appeared in the *Times*, February 12, 1794 :—

The public are informed that a few cases of this justly celebrated wine may still be had at Mr. Dupuis, No. 51, Jermyn-street, the corner of Duke-street, St. James's, where for the future it will be sold, and nowhere else in England or France, the proprietor being bound to this agreement under a penalty of £500. The wine being packed up at Sillery in cases of sixty bottles each

under the immediate inspection of Mr. Mittoux, agent to the late M. de Sillery, and by him forwarded to London, enables Mr. Dupuis not only to sell it cheaper, but also to warrant it being of the first growth and of that year's vintage marked on each case, and engages to take back the wine should it prove otherwise.

A few cases of very high flavoured Red Sillery Champagne so well known by the name of 'Vin Rosé.'

Others were more bold and enterprising. J. R. Moët was one of these ; he continued shipping his wines viâ Rouen, Le Havre, or Dunkirk, and thence to Guernsey and England.

In June, 1799, a Mr. John Motteux, writing to Mr. Moët to complain of the delay in the delivery of a parcel of wine sent off by way of Havre, asks for a further supply of Sillery, if its safe arrival can be guaranteed. He adds : " There is nothing to be compared to Sillery when it is genuine ; it must not have the least sweetness or mousse."

The price of Champagne in England was bound to become higher as the wine became scarcer.

In January, 1794, shortly after the declaration of war, it was sold at a public sale¹ for 73s. 6d. a dozen, red or white ; exactly six months later, in June, 1794² the same wine fetched 90s. a dozen.

These prices do not seem very high to-day, but they were exorbitant at the time, as can be easily ascertained by comparison with the prices fetched by all other wines at the same sales.

¹ The *Times*, January, 6, 1794.

² The *Times*, June 7, 1794.

“Sales of wines at Priddys’ foreign warehouse and vaults, 14 Poland Street.

		January, 1794.		June, 1794	
		s.	d.	s.	d.
Ten-year-old Sherry,	per doz...	25	0	..	25 0
Old Port (Vint. 1788)	„ ..	21	0	..	21 0
Old Lisbon (Vint. 1788)	„ ..	21	0	..	21 0
Old Mountain †	„ ..	21	0	..	21 0
Calcavella	„ ..	22	0	..	22 0
Old Hock	„ ..	36	0	..	36 0
Vin de Graves	„ ..	26	0	..	26 0
Claret (first growth)	„ ..	42	0	..	42 0
Claret (second growth)	„ ..	36	10	..	36 0
Red Champagne	„ ..	73	6	..	90 0
White Champagne	„ ..	73	6	..	90 0
Old Hermitage	„ ..	42	0	..	42 0
Frontignac	„ ..	42	0	..	42 0
Old Madeira	„ ..	36	0	..	36 0

During the following years wines and liqueurs of all sorts continued to be offered for sale at stated prices in the advertisement columns of the *Times*, but there is no further mention of Champagne. For about two years Champagne is to be found in the “Sales by Auction” of the *Times*.

On October 20, 1794, for instance, some “Champagne of the finest vintages” is included in the sale of the private effects of one Gilbert Slater. On December 16, 1794, John Wild sold by auction at the Hambro’ Coffee-house, Water-lane, fourteen dozen of red and five dozen of white Champagne.

On April 1, 1795, Messrs. Greenwood, of Leicester-square, had for sale fifty dozen of “red Champagne (Eperney)” ; on June 8, three dozen at the Hambro’ ; on

June 15, at Garraway's, eighty dozen of "very fine Champagne in high order and perfect condition, in small lots for the convenience of purchasers."

On July 22, at the Hambro' Coffee-house, forty dozen "exceedingly fine Champagne"; on August 13, by Bamsford, Brun & Co., brokers, 15 Mincing lane, "150 cases, each containing 100 bottles of exceeding fine Champagne."

On August 17, at the Hambro' Coffee-house, "100, dozen very superior Champagne"; on September 21 by Bamford, Brun & Co., 2,500 dozen bottles exceeding fine Champagne."

On April 26, 1796, by Christie, "about 200 dozen of Champagne lying in the City." On June 17, at the Hambro' Coffee-house, "thirty cases, each containing 100 bottles prime Champagne." On December 19, at the same place, "fifty dozen of Champaign."

In 1797 all sales of Champagne cease. According to the above figures there were about 4,033 dozen of Champagne advertised to be sold by auction in the *Times* in 1795, and about 500 dozen in 1796.

These quantities can only represent a very small proportion of the total sales which took place in the metropolis during those years, but they are sufficient to prove that very large quantities of Champagne must have been shipped to England during the ten years the peace lasted, from 1783 to 1793.

The fiscal policy of Pitt and his successors as regards the wine trade from 1786 until 1816 is so extraordinary and unprecedented that it deserves a passing notice.

Previous to 1786, the duties on wine were most complicated, on account of the conflicting authorities of more than twenty Acts of Parliament imposing tonnage and poundage, old subsidies and new subsidies, and coinage, and directing deductions from these at certain stages, as abatements for damage and leakage. This singular system was abolished by Pitt in 1786.

In a memorable speech, of May 5, 1786, Pitt advocated that his new system would put an end to the extensive smuggling which had been going on so long, and would create a greater demand for foreign wines, thus improving the revenue.

On February 16, 1787, having negotiated a treaty of commerce with France, he reduced the duty on French wines to 4s. 6d. per gallon, a rate which remained in force for eight years, a comparatively long time in the ever-changing policy of successive Chancellors of the Exchequer.

There is no doubt that this reduction proved very beneficial both to the Trade and to the revenue, but the great increase in the consumption of French wines which followed and continued up to 1795 is not to be attributed solely to the lower duty. By placing the survey of wines under the charge of the Excise, Pitt had hit on the most effectual way of stopping the smuggling trade, which, under the old system, had prevailed to an almost incredible extent. Large quantities of wine, which had previously escaped duty, were for the first time brought to account in 1787 and the following years. This served to swell the returns of quantities consumed, although

they were not, in reality, an addition to the actual consumption of the country.

According to Pitt, there must have been nearly 10,000 tuns of wine smuggled every year into England previous to 1786.

Although the simultaneous increase in consumption and revenue fully justified his anticipations, Pitt determined to revert to the old duties. They were raised accordingly, in 1795, to 7s. 4d. per gallon on French wines. The following year, 1796, before the result of this change of policy could possibly have been taken into consideration, Pitt added 2s. 10½d. per gallon, making the duty on French wines 10s. 2½d., which, in 1798, he raised again to 10s. 6½d.

However erratic such a policy might appear, it proved highly successful ; the consumption, taking an average of the five following years, underwent no very serious reduction, but the revenue increased enormously.

Pitt and his immediate successors looked on the wine trade as so prolific a source of revenue that they decided to go on with experiments, and, strange to say, success was still awaiting them in the new venture.

In 1801 the duty on French wines was brought back to 10s. 2½d. a gallon, but the following year it was raised to 10s. 7¼d., in 1803 to 12s. 5½d., in 1804 to 13s. 6½d., and in 1805 to 13s. 8½d., and there the legislature stopped a while to see how much harm had been done and how the Trade was going to be affected. Curiously enough, the consumption of French wines increased slightly. From 1796 to 1800 the average had been 90,304 gallons ; from

1801 to 1810 it rose to 188,572 gallons, and when in 1813 the 13s. 8½d. duty on French wines was raised again to the prohibitive figure of 19s. 8½d. a gallon, a figure which bore no relation to the value of the article, in that very year the imports of French wines amounted to 196,201 gallons !

There is a limit to everything, and the legislators realised that it had been reached, and that if such a senseless duty were to remain in force they would simply kill the goose that laid the golden egg ; so, in 1814, they reverted to the 13s. 8½d. duty, which remained in force until 1824.

CHAPTER VI.

THE gigantic but ill-directed exertions of England in her repeated coalitions against France at the beginning of the Nineteenth Century were felt in every fibre of the social body.

Other wars have been as long as that which England waged with France between 1793 and 1815, but none have been so costly, none more desperate, none in which all maxims of financial practice and financial wisdom were more entirely set aside.

The imposition of the income-tax was odious to the nation. The immense influx of paper money from the year 1797 had raised the nominal value of everything. The heavy taxation was very severely felt by the members of the aristocracy, who were made to pay large sums as income tax, while their incomes were diminishing on every hand. Landed property was very difficult to let or sell, on account of the scarcity of money; dividends and annuities decreased every year, so that a strict economy became necessary, even in the higher classes of society, who had always made a point of professing utter contempt for money.

Many noblemen tried to let their mansions in town as furnished houses, a thing that had never been heard of before, and retired to the country. The Court was

virtuously economical, the Prince of Wales, practically a bankrupt, and all his extravagant and insolvent friends had only the gaming table to retrieve their fortunes. There were, of course, a few members of the aristocracy who maintained conspicuously magnificent establishments, and some of these noblemen expended vast sums of money in the hospitality they tendered to illustrious French refugees. Some of these belonged to the noblest families in the land, and mixed much in English Society.

The Marquess of Buckingham and the Earl of Moira were amongst the foremost of those who vied with each other in entertaining sumptuously the Comte de Lille, and the Comte d'Artois (afterwards Louis XVIII. and Charles X.) the Ducs d'Angoulême, de Berry, d'Orléans, and a few more of these exalted foreigners.

These were exceptions; the protracted Continental wars had drained the public funds and reduced to a minimum the means of those individuals whose only share in the life of the nation had been to spend the money they received by right without being able to make any for themselves.

Champagne, whose patrons were all in the ranks of this aristocracy, whose spending capacity had been so considerably reduced, should have suffered accordingly during these troubled times.

Its consumption, however, continued to increase slowly, a fact which is easily accounted for by the greater favour this wine gained in the City, and amongst the upper middle class.

The whole of the commerce of the world had been practically forced into the hands of England by the narrow-minded policy of Napoleon, and riches were accumulating in the commercial and industrial classes. City merchants had never had a better opportunity to speculate; many were ruined but some amassed large fortunes, and this, the only prosperous community in the land, was anxious to rise in the social world, and entertained most lavishly. Sumptuous dinners were given by financiers or wealthy traders, not often at their private residences, but usually at some hotel or tavern. Victories had to be celebrated, home-comings and send-offs, anniversaries and birthdays were often the pretext of these convivial gatherings.

It is certainly very characteristic of the English race that, in spite of the continuance of a state of warfare and its general widespread consequences, in spite of private and public catastrophes, a dejected or despairing spirit is unknown in the country.

Hope was ever ardent, enthusiasm never damped, confidence in the ultimate success never shaken, and the most loyal and patriotic sentiments found vent in the numerous toasts which formed one of the most important items of all the great social and political dinners of the period.

At the beginning of the nineteenth century London could boast it had never possessed a better supply of dining-houses. Whilst such suburbs as Highgate, Hampstead, and Chelsea, and such outlying places as Greenwich, Putney, Twickenham and Richmond, were

noted for taverns which provided good dinners and excellent wines, the town abounded with inns and restaurants equally renowned for their cuisine and their cellars.

In the City, Birch, in Cornhill, and Garraway's, in Change Alley, for lunch, and the Albion, in Aldersgate Street, for costly dinners, were noted houses. Many could be found in the immediate neighbourhood of the Inns of Court, such as the Cheshire Cheese, the Mitre, the Rainbow and the Cock, which were, however, scarcely so celebrated in gastronomic annals as in the history of topping. Always a "late house," the Cock Coffee Room was something later than usual on the nights when a new member was elected to "The Philosophers," a club of learned and tippling sages who met there.

Going westward from Chancery Lane were the Hercules Pillars, in Queen Street, opposite the Freemasons' Tavern ; the Covent Garden Hotel, the Queen's Head, and further westwards, between Covent Garden and Bond Street, were some of the best restaurants in town, such as La Sablonnière and similar French Houses in Leicester Square or in Mayfair, where dandies could dine simply or sumptuously "*à la carte*" or at the well appointed "*table d'hôte*."

Gover's, in Brook Street ; Mount Coffee House, in Grosvenor Street ; the Prince of Wales, in Conduit Street ; Thomas', in Bruton Street ; Molloy's Tower Hotel, and the Blenheim Coffee House, in Bond Street, and many such establishments were famous for their dinners.

Gunter, in Berkeley Square, served dinners to gentlemen of quality, on or off the premises, before the development of the Clubhouse system deprived him of his best "clientèle."

In those days the neighbourhood of Manchester Square, on the north side of Oxford Street, abounded with cooks and confectioners of high credit in gastronomic circles, such as Parmentier, confectioner to the Prince Regent; Signor Romualdo; Morin, of whom a contemporary writer says:

"The wines are excellent, M. and Mme. Morin being natives of France."

and Mr. Romaingoux, who lived at St. George Street, next to Mohammed, "the native of Asia," who kept an eating-house for nabobs and connoisseurs of Oriental cookery.

A few years later the Clarendon, Limmer's, Ibbetson's, Fladong's, Stephens and Grillon's were the most fashionable hotels in town. The Clarendon was then kept by a French cook, Jacquier, and it was one of the best houses where you could get a genuine French dinner for which you seldom paid less than three or four pounds; "your bottle of champagne or of claret, in the year 1814, costing you a guinea," says Captain Gronow, who is our authority for the foregoing.

Limmer's was the evening resort of the sporting world; it was one of the most dirty hotels in London; Ibbetson's Hotel was chiefly patronised by the clergy and young men from the Universities; Fladong's, in Oxford Street, was the principal resort of naval officers;

Stephen's, in Bond Street, was a fashionable hotel, supported by officers of the Army and men about town. It was a most exclusive place; if a stranger came in to dine there he was stared at by the waiters and solemnly assured that all the tables were engaged.

All these hotels and restaurants flourished then because clubs were very few, and not nearly so popular as they became shortly after. For instance, Captain Gronow writes :—¹

“ There was a class of men of very high rank, such as Lords Wellington, Nelson and Collingwood, Sir John Moore and some few others, who never frequented the clubs. The persons to whom I refer, and amongst whom were many members of the sporting world, used to congregate at a few hotels ”

At the opening of the nineteenth century there were only three clubs in London possessing a Clubhouse—White's, Brooks', and Boodle's. The “ Alfred ” was established in 1808; the “ Guards ” in 1810. The Travellers' Club was originated shortly after the peace of 1814 by the Marquis of Londonderry, then Lord Castlereagh.

The United Service Club was instituted the year after the peace of 1815, by a few officers of influence in both branches of the service.

The “ Athenæum,” the “ University ” and the “ Union ” were all founded in 1824. The “ University ” enjoyed for a long time the reputation of possessing the best stock of wines in its cellars of any London club.

When peace was restored to Europe in 1815, the

¹“ Reminiscences.” Captain Gronow.

majority of the nation had hoped to see an immediate improvement in the trade, and to be relieved of the immense burden of taxation. Both expectations, however, failed to be realised; the enormous expenses and after-reckoning of so long a state of war made it impossible to satisfy the general impatience. Taxation remained heavy and money scarce. A great number of the fashionable members of society left England after the peace to visit Paris and the Continent, where much money was spent to the detriment of the home trader.

The Champagne trade derived no immediate benefit from the cessation of hostilities, and it remained almost stationary during the ten succeeding years. The Regent and his friends had spoilt their taste with spirits and strong liqueurs, and they were no longer able to appreciate the delicate produce of the Marne. The Regent still drank Champagne, but desecrated it by the admixture of several kinds of wines and spirits, forming an unwholesome compound known as the "Regent's Punch." This was made out of:—

"Three bottles of Champagne, two of Madeira, one of hock, one of Curaçoa, one quart of brandy, one pint of rum and two bottles of seltzer-water, flavoured with four pounds of bloom raisins, Seville oranges, lemons, white sugar-candy, and diluted with iced green tea instead of water."

This depravity of taste was fortunately confined to the "blasés" who participated in the orgies of the Pavilion, at Brighton, or of the Carlton House, in town.

¹ Charles Tovey. "British and Foreign Spirits."

Champagne was still the favourite wine of fashion, and there were many who would sing:—

“ Fill, fill the glass, to beauty charge,
And banish care from every breast ;
In brisk Champagne we'll quick discharge,
A toast shall give the wine a zest.”¹

The price of Champagne, during the first quarter of the nineteenth century, was extremely high ; on the other hand money was spent more lavishly then than it is now on dinners and wines.

The drinking capacity of the public of that period, and the prices charged for the different wines in demand, cannot be better illustrated than by the following lists showing the quantity of wine drunk, and the amount charged at a City dinner, and at a West End function, both in 1818.

Roxburghe Club Dinner. At Grillion's, 1818. Twenty people to dinner.

			s.	d.	£	s.	d.
Champagne -	-	5 Bottles at	16	0	4	0	0
Harmetage -	-	7 „ „	15	0	5	5	0
Hok -	-	1 „ „	15	0		15	0
Port -	-	4 „ „	6	6	1	6	0
Madère		4 „ „	10	0	2	0	0
Bordeaux -	-	22 „ „	14	0	15	8	0
Bourgogne -	-	2 „ „	16	0	1	12	0
		—			—		
		45			£30	6	0

A little over two bottles a head.

¹ Convivial Songster. 1807. “ The Fair of Britain's Isle.”

Albion Hotel, June 17th, 1818. Fifteen People.

							s.	d.	£	s.	d.
Strong Beer	-	-	-							9	0
Madeira	-	-	-	6	Bottles at	10	6		3	3	0
Champagne	-	-	-	3	"	"	17	0	2	11	0
Saturne (sic)	-	-	-	3	"	"	8	0	1	4	0
Old Hock	-	-	-	6	"	"	16	0	4	16	0
Burgundy	-	-	-	1	"	"	18	0		18	0
Hermitage	-	-	-	1	"	"	18	0		18	0
Silery Champagne	-	-	-	1	"	"	16	0		16	0
Sherry	-	-	-	1	"	"	7	0		7	0
St. Percy	-	-	-	3	"	"	17	0	2	11	0
Old Port	-	-	-	7	"	"	7	0	2	9	0
Claret	-	-	-	16	"	"	14	0	11	4	0
Punch	-	-	-	1	"	"	15	0		15	0
				50							

The still Champagne wines which were held in such high estimation at the close of the eighteenth and during the first years of the nineteenth century began to lose their popularity; sparkling Champagne came back into fashion, and the favour with which it was received then, has been growing ever since.

Sillery, as a still dry white wine, retained its fame for many years amongst all connoisseurs, but the greater part of the public looked on Champagne as being exclusively a sparkling wine.

The remarks of Al. Henderson,¹ who wrote in 1822 on the Champagne then drunk in London, are exhaustive and very interesting.

“ By Champagne wine is usually understood a sparkling or frothing liquor, or a wine subjected to an imperfect fermentation, and containing a quantity of carbonic acid gas, that has been generated during the insensible fermentation in bottle, and is disengaged in removing the pressure by which it was retained in solution. This notion is not altogether correct, for the district under review furnishes many excellent wines, both red and white, which do not effervesce. It is true, indeed, that most of the white, or River Marne wines are brisk; and, in general, they are of superior quality, and more highly esteemed than the red, or Mountain wines. They are distinguished by their delicate flavour and aroma and the agreeable pungency and slightly acidulous taste which they derive from the carbonic acid. Their exhilarating virtues are familiar to everyone.

It must be remembered, however that the briskest wines are not always the best. They are, of course, the most defective in true vinous quality. . . . Hence the still, or the creaming, or slightly sparkling Champagne wines (*vins crémans* or *demi-mousseux*)

¹ Henderson. “The History of Ancient and Modern Wines.” 1826. p. 152.

are more highly valued by connoisseurs and fetch greater prices than the full frothing wines (*vins grand-mousseux*) It is almost unnecessary to observe that the briskest wines keep the worst. This property is liable to be affected by several causes, such as exposure to air, the position in the cellar, the quality of the glass of which the bottles are made, and various other circumstances, which are often very difficult to determine."

All the poets of the beginning of the nineteenth century were acquainted with Champagne, to which they always refer as being a sparkling wine. Byron speaks of—

" Champagne with foaming whirls
As white as Cleopatra's melted pearls." ¹

And a little further he remarks that :—

" The evaporation of a joyous day
Is like the last glass of Champagne, without
The foam which made its virgin bumper gay." ²

Tom Moore, whose Diary furnishes ample proofs of his appreciation of Champagne, has left us the following comparison :—

" If ever you've seen a party
Relieved from the presence of Ned,
How instantly joyous and hearty
They've grown when the damper was fled.
You may guess what a gay piece of work,
What delight to Champagne it must be,
To get rid of its bore of a cork,
And come sparkling to you, love, and me." ³

Sir Walter Scott never stooped to sing the praises of Champagne in verse or prose, although he seems to

¹ Byron. "Don Juan." 1821. Canto xv., Stanza 65.

² Byron. "Don Juan." 1821. Canto xvi., Stanza 9.

³ Moore. "Illustration of a Bore."

have been fond of it, according to one of his biographers :—

“ In truth, he liked no wines except sparkling Champaign and Claret ; but even as to this last he was no connoisseur, and sincerely preferred a tumbler of whisky-toddy to the most precious liquid ruby that ever flowed in the cup of a prince. He rarely took any other potation when alone with his family ; but at the Sunday board he circulated the Champaign briskly during dinner, and considered a pint of Claret each man’s fair share afterwards.”¹

The period of depression in the wine trade which marked the beginning of the last century was not only due to the restricted spending capacity of the public ; the absurdly high duty of 13s. 8d. per gallon on French wines was all but prohibitive.

Such a duty bore no ratio to the original price of the article imported ; good, sound French wines could be bought at eightpence a gallon, and good Champagne at twenty-four shillings a dozen. Nothing but the protracted continental war and the exceptional conditions of social life during this eventful period could have allowed the average consumption to be kept under such conditions.

But in 1815, when peace had been proclaimed and promised to be lasting, it soon became evident that such anomalous duties must be abandoned.

In every country, whatever party may be in power, it is a well-known fact that a Chancellor of the Exchequer who has imposed temporary taxes and duties during a

¹ Lockhart. “ Life of Sir Walter Scott.”

time of war, and for the needs of the war, is always anxious to make such taxes and duties permanent.

During the ten years which followed the peace, duties on wines remained as high as they had been during the ten previous years, but the consumption decreased steadily, and the fact was brought home to the legislators of the time by an alarming corresponding decrease of revenue :

“ till, at last, the decline in consumption, and the sinking of the revenue, gave unmistakeable warning that the retention of such taxes, even on luxuries, however practicable during the excitement of war, had become intolerable in time of Peace.”¹

The public and the press urged the attention of the Government to the subject, and the views of the wine trade were, through the instrumentality of Mr. Warre, brought before the Chancellor of the Exchequer (the Earl of Ripon), and the President of the Board of Trade.

In 1825, a reduction of the war duties upon wines was agreed, and French wines were taxed at 7s. 3d. a gallon, while the rate for all other wines was 4s. 10d., the same unfair difference being still kept up.

This reduction took effect in March, 1825, and resulted in a very substantial increase in the consumption of French wines which was 187,447 gallons in 1824, and rose to 525,579 gallons in 1825.

It is unfortunately impossible to say what quantity of Champagne is included in these figures. There is, however, every reason to believe that Champagne was

¹ Sir J. Emerson Tennent. “ Wine, its Use and Taxation.”

at least holding its own and even gaining ground. That it was a better, clearer and brighter wine there is no doubt, as this was the time of many improvements in the mode of making and treating the wine; the greatest innovation was the disgorging, which was only beginning to replace generally the old-fashioned way of decanting. J. MacCulloch, who had visited the Champagne district after the Peace of 1815, wrote on the subject as follows :—

“To remove this (sediment) and to render the wines marketable, those of the best quality are decanted clear into fresh bottles in about fifteen or eighteen months when the wine is perfected. A certain loss, amounting to one or two bottles in a dozen, is sustained by their explosion previous to this last stage. Another process is *sometimes* adopted for getting rid of the sediment without the trouble of decanting in this mode; the bottles are reserved in a frame proper for the purpose, during a certain number of days so as to permit the foulness to fall into the neck; while in this position the cork is dexterously withdrawn and that portion of the wine which is foul, allowed to escape, after which the bottle is filled with clear wine, permanently corked, and secured with wire and wax.”¹

¹ “Remarks on the Art of Making Wine.” London, 1821.

CHAPTER VII.

THE second quarter of the last century was remarkable for the rapid decadence of hotels in London, and the equally rapid extension of the club-house system.

The great success of the clubs established after the peace of 1815 acted as an incentive to many others.

The Athenæum was founded in 1824 for judges, barristers, physicians, authors, philosophers and artists ; the University, in Suffolk Street, was instituted in the same year for dignitaries of the Church and University professors ; the Union Club, at the S.W. angle of Trafalgar Square, was also erected in 1824.

A few years later the Garrick arose, in 1831, at 35 King Street :—

“ For the purpose of bringing together patrons of the drama and its professors ; and also for offering literary men a rendez-vous.”

The great political clubs followed : the Reform, which was established by Liberal Members of both Houses of Parliament to assist in carrying the Reform Bill (1830–32).

The Conservative, in St. James's Street, and the Carlton, founded by the Duke of Wellington in 1831, for politicians of opposite stamp.

The Oxford and Cambridge, 7, Pall Mall, was established in 1835 by members of both Universities, and several minor clubs date also from this period.

These clubs may be said to have brought economy and temperance into fashion. An excellent dinner at the club costing less than a mediocre dinner at the restaurant.

Mr. Walker wrote in his "Original" in 1833 :—

"Clubs, as far as my observation goes, are favourable to economy of time. There is a fixed place to go to ; everything is served with comparative expedition, and it is not customary or general to remain long at table. They are favourable to temperance. It seems that when people can freely please themselves, and when they have an opportunity of living simply, excess is seldom committed. From an account I have of the expenses at the "Athenæum" in the year 1832, it appears that 17·323 dinners cost, on the average, 2s. 9½d. each ; and that the average quantity of wine for each person was a small fraction more than half a pint."

Some of these clubs were celebrated for their cuisine and wines. At the Reform Club great progress was made as regards the culinary arrangements under the direction of A. Soyer. Great political banquets were given at the club, which was also famous for its well-stocked cellar, equalled only by that of the University Club.

All the best hotels and restaurants of the beginning of last century suffered very much from this sudden growth of the club-house system.

"In withdrawing from the public dining-rooms precisely the class of customers who were best able to stimulate and reward the ingenuity of cooks, the new clubs were disastrous to the London restaurants. The French houses, north of Oxford Street, died

out one after another. Gloom and wretchedness settled on the hotels of Leicester Square, and the Mayfair restaurateurs put up their shutters."

One of these new clubs, the fame of which eclipsed all others at the time, was the celebrated Crockford's.

John Crockford, formerly a fishmonger, had a handsome club house built in 1827, opposite White's, with a view :—

" The hungry with good things to feed,
And send away the rich quite empty."¹

He used to give his patrons most elaborate suppers and the best of wines to attract them to his establishment, but is supposed to have won most of the ready money of the men of fashion of his day at the faro table.

Crockford was one of the first to introduce dry Champagne, as a sparkling wine, and of such excellent quality that, from 7s. a bottle it was originally sold at, the price went up to a guinea a bottle. Many of Canning's friends had heard this illustrious statesman say that any sane person who affected to prefer dry Champagne to sweet simply lied, regretted that he had not lived long enough to patronise Crockford's, and to taste the original stock of dry Champagne which was the delight of all connoisseurs.² Lord Lichfield, Lord

¹ "St. James's." A satirical poem in six epistles to Mr. Crockford. 1827.

² Mr. Canning had been asked by Charles Ellis, afterwards Lord Seaford, to a little dinner to taste some dry Champagne. Mr. Canning took a glass, and after drinking and thinking for a moment, exclaimed : " The man who says he likes dry Champagne will say anything."

Donegall and Mr. Orby Hunter bought a great deal of it, and it is believed that it was the same wine of which four Irish Members drank fifteen bottles at a sitting at the celebrated club.

Champagne was not stinted at Crockford's, where fortunes were made and lost quickly :—

“ While Champagne in close array,
Pride of Rheims and Epernay,
Not in bottles, but in dozens,
(Think of that, ye country cousins)
Stood, of every growth and price,
Peeping forth its tubs of ice.”¹

The two brands which were chiefly patronised at Crockford's were Perrier-Jouet and Giesler, of which there were 154 dozen quarts, and 51 dozen pints left when, after varying fortunes, Crockford's was definitely shut up in 1855, and the stock sold by public auction.

Some of Perrier-Jouet's 1846 vintage landed in 1850 fetched 54s. per dozen bottles for the first quality and 36s. for the second quality, while some of the same wine, landed in 1854, realised only 44s. and 31s. for the first and second qualities respectively.

Giesler's 1846 vintage, first quality, brought 50s. and 44s. per dozen bottles.²

The different sorts of Champagne then known in London and at Crockford's are illustrated in the following anonymous “Reminiscences of Crockford's,” published in some undated, but evidently contemporary, “London Pamphlets.”

¹ Henry Luttrell. “Crockford's House.” 1827. Part I.

² *Vide* Ridley's Circular. 15 May, 1855. The above prices were all “in bond, Southampton.”

A professional sharper, who thinks he has found an easy prey, goes up to his intended victims, saying :—

"Er—ah—you seem, gentlemen, not to know—ah—er—what to do with yourselves this evening. Ah—er—what say you, gentlemen, will you do me the 'oner to join me in a bottle of Champagne ?. . . .Eh—ah—wait—ah, bring me a bottle of Champagne and three glasses. By-the-bye, gentlemen, what Champagne do you pre-fer? Still or sparkling? Hon my on-er you must take wine with me, therefore say which sort you pre-fer. There is, besides, Champagne pale and rougee (rosé); say which you will have, gentlemen; I will take no denial."

"So kind an invitation, Sir, cannot be declined; we accept it with pleasure and we choose sparkling," said the baronet's friend"

This pink or *rosé* Champagne seems to have enjoyed but a transitory reputation; it had probably nothing to recommend it but its attractive appearance, which moved even an American, Mr. R. A. Tracy Gould, to exclaim :—

"Lily on liquid roses floating,
So floats yon foam o'er pink Champagne."

Henderson, however, said that :—

"At present (1822) the pink Champagne is less in request than the colourless, and has in fact nothing to entitle it to the preference."¹

and a few years later on, Redding emphasised this statement when he wrote :—

"No one who knows what the wines are at all would drink rose-coloured Champagne, if he could obtain the other kinds."²

¹ Henderson. "History of Ancient and Modern Wines." London, 1824, p. 158.

² Cyrus Redding. "History and Description of Modern Wines." London, 1833, p. 89.

The Champagne which, from the beginning of the nineteenth century was becoming more and more popular, was undoubtedly the pale and creaming or sparkling wine.

"The white wines, writes a contemporary, particularly have contributed to this (Champagne's) reputation, by their delicacy, their agreeable flavour, and perhaps still more by that sparkling 'mousse' which they preserve even in extreme age, and which, if not so highly esteemed by connoisseurs, is at least most sought after by the generality of its consumers."¹

Still Sillery was reputed the best and fetched the highest prices, but it was seldom to be met with. As to the red Champagne, it was fast losing all trace of its former popularity.²

The taste of the public was for young, fresh and sweet sparkling wines, and would not be guided by the advice of connoisseurs or doctors. The former asserted that most sparkling wines came from Avize, Cramant and Le Mesnil, that they were thin and "decidedly inferior,"³ and the latter forbade the use of sweet Champagne which they called "a mixture of wine and sugar rather than proper wine."

A great authority on wines during the second quarter of last century, M. Cyrus Redding, wrote, speaking of the sweet sparkling Champagne then in favour:—

"These wines were of a very inferior quality, and being sweetened and seasoned with sugar and spirit, could only answer

¹ "Topography of all the known vineyards, containing a description of the kind and quality of their products, etc." London, 1824, p. 14.

² Cyrus Redding, in his "History and Description of Modern Wines," published in 1833, says that "the red wines of Champagne are little known in England." p. 90.

³ "The Wine Drinker's Manual." London, 1830.

for instant consumption. Such wines are neither sound nor wholesome, and, it is probable, are the same that advertising wine-quacks of London put off by advertisements in this country as the best Champagne. Those who have any regard for their organs of digestion should avoid them as poison ; for, though good Champagne is one of the wholesomest wines, the bad is more than commonly pernicious."¹

Many of the so-called " wine quacks " whose advertising methods were such an eyesore to the old-fashioned wine-merchants were agents appointed by new shippers anxious to introduce their brand in England. Finding that country wine-merchants particularly were by no means anxious to push the sale of Champagne and only supplied it when their customers insisted on having some of this wine, the shippers decided to appeal direct to the consumers in order to create a larger demand. Supplying indifferently wine-merchants, hotels, publicans, dukes and consumers of all sorts, these shippers, or the big City shipping houses who acted for them, disturbed to a very great extent the trade of the conservative family wine-merchant who, not unnaturally, looked on clubs, messes, and all private members of society as their customers.

The Champagne trade was, during the first half of the last century, very limited, particularly in the provinces. For instance, in 1846, a very important firm in the north of England, Messrs. Fennell, of Wakefield, imported only twenty-six dozen bottles of sparkling Champagne, which they sold, by one, two or three bottles

¹ C. Redding. " A History and Description of Modern Wines." London, 1833, p. 79.

at a time, to large private customers buying other wines by the cask, pipe or butt. In 1847, they bought sixty-six dozen quarts and three dozen pints, and they sold, in the same year, a six-dozen case of quarts, the first "large" sale of Champagne on their books!

Most of the important wine-merchants in the provinces had similar experiences, and even in London the Champagne business was one of the minor features of the market.

This was partly due to the prevalent depression in the wine trade brought about by the economic crisis which was paralysing the nation. The corn laws had spread distress in the country, industry languished and trade was bad. But what affected the wine trade more than anything else was the much more temperate habits of the drinking public.

The higher classes had become more moderate, and the vice of hard drinking was fast disappearing; it had become so unfashionable that:—

"He who would be desirous of seeking distinction as a six or a four-bottle man, would be classed with those persons of humble station who are advertised by the announcement of the exploit of eating a whole leg of mutton with a proportionate quantity of candles in the way of dessert."¹

All the accounts that have come down to us of dinners given in the thirties bear testimony to this total change of fashion. When Champagne was served at private

¹ "Essay on the Means of Insurance against the Casualties of Sickness, Decrepitude and Mortality." Edwin Chadwick. 1828. *Westminster Review*.

dinners, it was given the place of honour, in point of quantity and price, although such occasions were too rare for the consumption to be very great.

At an average dinner in the thirties, the wines consumed were, for twenty guests:—

						Bottles.
Sherry	-	-	-	-	-	2
Sauterne	-	-	-	-	-	1
Champagne	-	-	-	-	-	5
Madeira	-	-	-	-	-	2
Port	-	-	-	-	-	1
Claret	-	-	-	-	-	1

A little more than a pint a head ! At another dinner, when the consumption did not reach two bottles per person, the quantity of wine was thought very large :—

“ Our party consisted of four. We had, I think, a bottle of sherry only, two or three (I forget which) of Champagne, one of Sauterne, and two of us drank port and two claret after dinner. The wines at Blackwall are very good.” ¹

This Blackwall restaurant, which was famous for its well-stocked cellar, was Lovegrove’s, where the worthy Thomas Walker gave those model dinners, accounts of which are to be found in his “ Art of Dining,” published in the “ Original ” for 1835.

Thomas Walker always gave his guests Champagne and claret, the two wines he considered the best. Giving the particulars of a dinner ordered at Lovegrove’s, on the 12th of August, 1835, he writes :—

“ With the turtle, of course, there will be punch ; with the whitebait, Champagne ; with the grouse, claret ; the two former I have ordered to be particularly well iced, and they will all be placed in succession on the table, so that we can help ourselves.”

¹ *Quarterly Review*. February, 1836.

This was a great point with Mr. Walker, who remarks that : " State without the machinery of State is of all states the worst," and that it is much wiser not to have Champagne at all rather than to dole it out " like drops of blood."

In 1823 greater facility had been given to import Champagne, when cases of three dozen quarts or six dozen pints were allowed, whereas, until that date, no wines in bottle could be imported in a less quantity than in cases of six dozen bottles.

A few years later, in 1831, the

"invidious and unwise distinction between the wines of France and those of the rest of Europe, which had existed since the time of William III., was obliterated, by equalising the duty upon all wines, of whatsoever growth, at 5s. 6d. a gallon."

Strange to say, the consumption of French wines in England shows a slight falling off during the first two years which followed this change. Its beneficial effects were, however, soon felt, and the clearances from bond went on steadily increasing after.

French wines, taken generally, appear to have made little or no progress in the public favour during the forties and fifties ; the French "reds" receded and the imports of "whites" were kept fairly even or larger chiefly on account of the greater quantity of Champagne imported during the period.

This increase in the consumption of Champagne was due to great improvements brought about in the manner of bottling the wine which enabled the Reims and

Epernay houses to ship a wine which was better and, at the same time, which they were able to sell at a considerably lower price.

This lowering of prices had been rendered possible by the adoption of a more scientific and much surer way to obtain the correct amount of effervescence in new wines. A modest chemist of Châlons, Mr. François, published in 1836-37 the results of his observations and experiments, and gave certain rules for ascertaining the amount of sugar left in the young wines at the bottling time, and for regulating the amount of effervescence which might be expected to be produced according to the proportion of sugar. Hitherto no scientific method had ever been followed; whole cuvées failed to become effervescent, or else the "mousse" would be so great that an enormous proportion of bottles would burst, and it was only once now and again that shippers were fortunate enough to lose less than 20 per cent. of their bottling. Under such circumstances, and although the initial price of the grapes was then very low, risks and losses were so great that the price of the wine was kept fairly high.

When, however, Mr. François' methods began to be generally adopted, and when "breakages," which still occur to this day, became much less disastrous, the Champagne trade became less hazardous, many new firms sprung into existence, and many tried to create a market for their wines by offering them at marvellously low figures.

Never before had Champagne been offered at such ridiculous prices as 11s. to 22s. per dozen quarts, 15s. per dozen pints, in bond, London.¹

Mr. Barwell, of Norwich, one of the oldest and most respected active members of the wine trade, told the writer that he remembered having gone to Ay when quite a young man, in 1842, and bought there some very good wine at 16s. a dozen in bin.

Champagne, thus brought within the reach of the many, became very popular, and such a source of profit was not long in attracting intelligent and unscrupulous people. Several firms started in London, one of which was said to be as large as one of the largest London breweries, whose trade was the manufacture of English-made Champagne at an average price of 24s. per dozen, "duty paid," or, rather, on which no duty was ever to be paid.

The public which had hailed the advent of a genuine low-priced Champagne, was very soon disgusted with the beverage sold as Champagne under any name or fancy label, and the result was the introduction and growing popularity of known "brands," in which the public felt some confidence might be placed.

Shippers, at first, used to sell their wine in bin, and the English merchants who approved of such or such a sample, bought the wine and shipped it under their own name, and very often without any name at all, the cork and top of the neck being simply covered with

¹ Ridley's Circular. 1852. Nos. 56 and 57.

a thin tin foil so that the strings which held the cork should not get damp, rot and snap.

Such wine was sold by the importers as "their own selection" and their customers did not trouble to enquire from which firm on the other side it had been bought.

When wine merchants began to go to the cheapest market for their supply, and were content to supply British-made Champagne, their customers could not trust their "specially selected" any longer, and they insisted on having the brand of the producer, dearer though it might be.

Public sales are very instructive on the point. At the beginning of last century only the name of the importer, or sometimes simply a mark, was mentioned, but in the forties and fifties the name of the shipper is always added : Perrier-Jouet, first quality, Clicquot, rich, Duc de Montebello, special reserve, Moët et Chandon, Heidsieck Vin Royal, Ruinart, Roederer, Giesler, Binet, etc.

But even then it was not customary for wine merchants to import different brands of Champagne. Such firms as Messrs. Harvey, of Bristol, and Christopher, of Pall Mall, never shipped any other Champagne than Perrier-Jouet's for many years, whilst some City firms patronised Giesler, Clicquot or Roederer, going usually over to Reims every year to taste the new wines, select the cuvées they thought best suited for their customers and decide as to the percentage of liqueur they wished added to the wine.

It is interesting to note the opinions which were held on the subject of the rising fame and importance of well-known shippers by the then editors of Ridley's Circular for November, 1855:—

“ We think particular kinds of Champagne must be fast declining in the estimation of the consuming public. The trade in cheap, sparkling wine is now being rapidly ruined by British makers, who sell their *Premier qualite* at 36s., clear of all duty. From observation we think about half-a-dozen crack shippers must do all the high-class business, and *rule the entire roost*. There is, at all times, plenty of low quality sparkling skim milk on the market at the effervescing price of from 18s. to 20s. in bond.”

CHAPTER VIII.

THE second half of the nineteenth century began very auspiciously for the wine trade. The great exhibition of 1851 brought to the Metropolis a large number of foreign and colonial, as well as country visitors with no mean spending capacity. The country had recovered from the financial crisis of 1846, and the gold discoveries in Australia and California, in 1852 and 1853, the proceeds of which were, to a large extent, consigned to England, had thrown on the market an unusual abundance of capital.

A great blow was, however, dealt to the prosperity of the nation when the Crimean War broke out in 1854, and its consequences were soon after to be felt by all the community.

The year 1855 is one of the blackest in English modern history. The siege of Sebastopol was languishing; confusion reigned in the House of Commons, and distress prevailed in the country; taxes were very oppressive without being very productive, and a period of depression of the utmost severity was experienced in the trade of the nation generally, and in the wine trade in particular. Business was dull and prices low, and Champagne suffered accordingly, the figures realised at the public sales being unprecedented. For instance, some of

G. H. Mumm's Champagne, which had been landed in August 1855, and sold by their agent, Mr. J. Copplestone, at 36s. per dozen bottles, only fetched 21s. 6d. at a public sale on November 17th, 1855. Jacquesson's Champagne, at the time a well-known brand, only fetched 22s. per dozen bottles at the same sale.

In 1856-57 Champagne prices ranged from 13s. to 35s. per dozen bottles, with now and again an exception such as L. Roederer's at 41s., Giesler's Vintage 1846, which realised on the average 46s. per dozen quarts, and Perrier-Jouet's, First Quality, Vintage 1846, which reached 57s., the highest figure recorded during this period.¹

The great influx of gold from Australia and California, which was reckoned to have amounted to about £174,000,000 from 1848 to 1857, had encouraged a widespread spirit of recklessness and speculation which had the most disastrous effects. Railways were again promoted; joint stock companies increased prodigiously, and rash commercial enterprises were undertaken; gambling and financing became contagious.

The limited liability mania extended to the wine trade, and many new companies sprang into existence which were destined to disappear after a more or less protracted struggle for life; such were the Xerez Wine Company, the Commercial Union Wine Company, the One Wine Company, the Gladstone Wine Company, and many others. So many failures caused by such reckless disregard

¹ All the above prices are "in bond."

of commercial prudence, had naturally a very disturbing effect on the trade.

Champagne, however, was less affected than any other branch, as its consumption became greater with the change in the social habits of the moneyed classes. Company promoters and successful speculators spent their (or other people's) money most lavishly; the era was marked by profuse expenditure and extravagance, by an unprecedented luxury and waste, which benefited the Champagne trade to a large extent.

Instead of remaining the wine for "special" occasions only—weddings, comings of age, and the like—Champagne began to be considered the necessary accompaniment to all *recherché* and fashionable dinners. This change, chiefly due to the prevalent love of display and refinement, met with a good deal of opposition from such people who are, on principle, opposed to innovation in any form or shape.

The opinion Champagne was then held in by many members of society of an older school is very fairly illustrated in the following extract:—

" In order to pander to the prevailing weakness of the day, and assuming that the Champagne is choice in quality and perfectly iced, this much overrated, but now favourite wine with the ladies, may be introduced and continued throughout the dinner—but, strictly speaking, it should be reserved until the roast has been served. Never use the present animalculæ-catching Champagne glasses, but properly fashioned tulip-shaped ones."¹

¹ "London at Dinner; or where to Dine." London, 1858.

Whether Champagne was really an overrated wine at the time is a difficult question to settle now, but that it had grown very much in the public favour is proved beyond a doubt by the large increase of consumption during the fifties, a period of practically continual depression in the trade. It is unfortunately impossible to find the exact figures of Champagne imported at that period as it was included in the total imports of "French wines," no distinction being then made in the Customs returns between still and sparkling wines.

Taken altogether, however, we find that the imports of French wines into England were only 254,000 gallons in 1831 and reached 2,227,000¹ in 1861. It may safely be assumed that Champagne was responsible for a large share of this increase, on the authority of Mr. Kirwan who wrote, in 1864, that :

"From 1845 to 1861, the consumption of Champagne had doubled."²

This increase in the consumption of Champagne was destined to grow still more rapidly in the Sixties, when the wines of 1857 and 1858 were shown in England after the reduction of duties in 1861.

This reduction, and the whole of Mr. Gladstone's policy concerning the wine trade, had such far-reaching effects that they deserve a few explanatory remarks here.

On February 29th, 1860, the duty on French wines, which had been 5s. 9d. per gallon ever since 1832, was

¹ The imports of wines in bottle (mostly Champagne) amounted to 412,656 dozen in 1862.

² A. V. Kirwan. "Host and Guest." London, 1864.

replaced by a duty of 3s. per gallon on every description of wine. On the following January 1st, however, this uniform rate was superseded by the imposition of a scale of duties based on the degrees of strength, according to Sykes's hydrometer, as follows :—

	s.	d.
Under 18° - - - - -	1	0 per gallon
„ 26° - - - - -	1	9 „ „
„ 40° - - - - -	2	5 „ „
„ 45° - - - - -	2	11 „ „
On all wines in bottles -	2	5 „ „

The trade was far from satisfied with such a variety of rates of duty, and Mr. Gladstone yielded again, announcing on April 3rd, 1862, that the following scale had been adopted :—

	s.	d.
Under 26° - - -	1	0 per gallon
„ 42° - - -	2	6 „ „
On all wines in bottles -	2	6 „ „

For every degree beyond 42°, an additional duty of 3d. per gallon.

This reduction of the duty of Champagne to 5s. per dozen was sufficient to give the trade a great impetus, but Mr. Gladstone went further.

When, in 1860, he introduced his measure for the reduction of duties on wine, he concurrently brought in a bill to facilitate its consumption, by granting free scope to keepers of refreshment houses of good character, to sell wine for consumption on the premises, on payment of certain Excise licences, irrespective of magisterial domination. This bill, which duly passed into law, was followed by the “Single Bottle Act” of

1861, which enabled grocers and all sorts of shopkeepers to retail wine to be drunk off the premises. Whilst a "dealer" in wine had to pay £10 10s. for a wine-merchant's licence, "any person (not being a dealer) who kept a shop for the sale of any goods or commodities other than foreign wines in England or Ireland," was allowed to sell by retail, in reputed quart or pint bottles only, wine not to be consumed on the premises, paying only £2 10s. for a "grocer's" or off-licence.¹

This measure opened new channels to the activity of grocers, drapers, limited liability company promoters, and co-operative society organisers. It threw the trade open to a very large extent, since every shopkeeper was henceforward free to sell wine on payment of 50s. to the Excise.

Without entering into the merits and demerits of this important measure, no one can deny that, by multiplying the number of distributors, the consumption of wine in this country became larger.

As regards Champagne, its increased consumption may be attributed in a large measure to the introduction of drier wines.

Dry Champagne had been imported in England from time to time, in small quantities, to suit the taste of some particular connoisseur, but, during the fifties, practically the whole of the sparkling Champagne drunk in England was a sweet wine, with about 15 per cent. of liqueur.

¹ See the Refreshment House Act, 1860, s. 3, and the Wine and Beerhouse Act of 1869, s.s. 4, 5.

Sweet and sparkling Champagne had gradually superseded the red and white still wines of the Marne. The renowned "Sillery" wines were still imported by some large West End wine-merchants, but its fame was fast becoming a thing of the past.

"The still wine of greatest repute is the Sillery Champagne," wrote Mr. Tovey, in 1861, adding :—

"In our opinion Sillery is an over-estimated wine. It meets with a limited sale in England. We have tasted the finest, and confess to some disappointment. If we take Champagne we expect something lively."¹

The last flitting gleam of favour received in England by the still Champagne was that accorded to the still Sillery of 1857. There was, however, little of this wine sold in the provinces; most of it was sold in London where there has always been a certain number of amateurs willing to pay fairly high prices for either red or white still Champagne. In 1900, for instance, some still Sillery, 1857 vintage, was sold at Christie's and brought 140s. per dozen; at the same auction rooms some red Bouzy fetched 82s. per dozen in 1892, and in 1889, some Sillery laid down in 1860 brought 132s., some of Ruinart's still Sillery, 1865 vintage, fetched 145s., and some Sillery, 1868 vintage, was sold for 180s. to 255s. per dozen.²

Such high prices were due to the fact that still Sillery had become a scarce wine at the end of the last century ;

¹ Ch. Tovey. "Wine and Wine Countries." London, 1862.

² Sale of December, 13th, 1889, at Christie's.

during the Forties and Fifties it was more common and cheaper, some excellent 1825 vintage still Silvery fetching only 35s. per dozen at Christie's in 1855.

Champagne, in those days, was considered perfect when it had a rather yellowish tint, and a certain amount of "richness," a word which conveyed an idea of sweetness as well as of comforting alcoholic strength. Clicquot's "rich" Champagne was then the most celebrated brand and fetched the highest prices, whilst Perrier Jouet's was the most popular, and Giesler's enjoyed also great repute. The high percentage of liqueur adopted by all shippers made it possible to drink Champagne very young, two or three years after the vintage; this enabled shippers to sell their wines at much lower prices, and they encouraged this practice as much as it was in their power. Wine merchants bought Champagne in small quantities from the shippers, to suit their actual requirements, and they always avoided keeping it in stock for any length of time; when they did so, in exceptionally good years such as the 1834's, 1842's or 1846's, it was entirely at their own risk. The art of making Champagne had not, even then, been brought to perfection, and, when kept, wines were liable to become "scuddy," that is—

"lost their limpidity and brilliancy and required to be disgorged twice and sometimes three times."¹

It was not until the wines of 1857 were shipped that a

¹ T. G. Shaw. "Wine, the Vine and the Cellar." London, 1863.

general reaction set in in favour of lighter and drier Champagne.

One of the pioneers of dry Champagne in England, Mr. Burne,¹ tasted some of Messrs. Perrier-Jouet's 1846 Cuvée in 1848, in its *brut* state, at Epernay. He was very anxious to have some of this wine shipped, as a dry wine, although Mr. Ch. Perrier dissuaded him from making the experiment, which, he contended, would be too great a change to please the acquired taste for sweet wines. Mr. Burne, however, imported some of this wine, as a dry Champagne, and sold it to a well-known Military Club, but the "Boys" found it so "awfully" dry that the enterprising wine merchant had the mortification to take it back and replace it with a sweeter Champagne.

Nothing daunted by this failure, Mr. Burne asked, two years later, in 1850, Mr. L. Roederer to ship for him some *brut* Champagne; the Reims firm absolutely refused to do so, convinced that the venture was not only a risky one on the part of the importer, but that it was calculated to injure the reputation of the shipper. Messrs. L. Roederer were, with Messrs. Werlé (Vve. Clicquot), the last to cease shipping sweet Champagne to England.

Although most shippers took the same line as Messrs. L. Roederer & Co., and refused to ship absolutely *brut* wines, the fashion of drinking drier Champagne had fairly set in in 1860, and several firms began to label some of their wines "dry." Clicquot "Dry" 1857 and

¹ Senior partner of Messrs. Burne, Turner & Co., Ltd.

Heidsieck's Grand Vin Royal Dry would be considered quite sweet to-day, but they were considered sufficiently sweet at the time. Even Bollinger's "Very Dry" 1865 was not really "very dry" according to present notions.

This change in the taste of the public for drier Champagne was mainly due to a few enlightened wine merchants who endeavoured to educate their customers to drink the wines of the Marne in a more natural state.

Commenting on the former taste for "strong" and "rich" Champagnes, Mr. Shaw wrote in 1863 :

"Strange to say, these very wines, when fortified by brandy, to add to their apparent body, are often preferred in England to the purest and best ; a perversion of taste which Frenchmen can account for only by supposing that our palates have been so long habituated to strong, dark, brandied wines, that we prefer this inferior champagne. However, within these few years, tastes here are improving, and instead of the former brown, and amber, and partridge-eye, and other kinds that looked like, and tasted nearly as strong as 'golden sherry,' the natural colour and grape flavour are preferred by all who know what true good wine is." ¹

A contemporary, Mr. Tovey, wrote at about the same time :—

"We confess to a partiality for the drier wines. We are told that some liqueur is necessary, but there is always an excuse to be found for sophistication." ²

The Champagnes of 1865 were the first to be shipped universally "dry," but, although Pommery's 1865 Brut

¹ Thomas Geo. Shaw, "Wine, the Vine and the Cellar," London, 1863, p. 223.

² Ch.-Tovey, "Wine and Wine Countries," London 1862.

was one of the most "dry" wines of this vintage, an absolutely Nature Champagne was not considered as a possibility of the near future by the firm who was to adopt this style with so much success a few years later. When Mr. Fennell,¹ of Wakefield, went to Reims in 1867 and tasted Madame Pommery's 1865 Vintage Cuvée in its Brut state, he was very desirous to have some shipped as such, but she could not be induced to comply with his wish, as she thought that some little liqueur was absolutely necessary to perfect the wine. Bent on securing some 1865 Champagne without any liqueur whatever, Mr. Fennell went to see Mr. George Goulet who had lately started in business, and who shipped for him some 1865, perfectly brut; this wine, which was chiefly sold in London, was very well received and much appreciated.

In the country, the taste for sweet Champagne lasted a few years longer than in London. Mr. Barwell, of London and Norwich, imported throughout the Sixties a sweeter Champagne for sale in the Provinces than what he sold in London. Even as late as 1868 Messrs. Chavasse of Birmingham, imported some George Goulet with 16 per cent. liqueur, whilst most of the wine sold in London by the same shippers at the time had only two per cent. liqueur.

One of the first Dry Champagnes taken up in the Provinces was Ayala's Very Dry^{er} 1865, which became very popular at Oxford.

¹ Mr. Fennell ceased importing still Sillery in 1858.

This success was greatly due to the favour this wine enjoyed at the Bullingdon Club which the King, then Prince of Wales, often re-visited after he had left the University, to meet unconventionally some of his old College friends, H. Chaplin, Thos. Baring and others.

Dry Champagne had ceased to be the exception before 1870, and the sweet wine rapidly lost all its former popularity after that date.

Both the 1868 and 1870 wines were shipped dry, but it was not until the 1874 Vintage was sold in England that Brut Champagne became generally in demand and was shipped by most of the leading houses.

This vintage settled definitively, as far as England is concerned, the controversy as to the merits and demerits of sweet and dry Champagne, in favour of the latter.

The Cuvée of Messrs. Pommery Brut 1874 was remarkable, and reconciled many "habitués" of the sweeter Champagnes to the fashion of drinking very dry wines.

This was the opinion, amongst others, of a distinguished member of the wine trade who wrote as follows :—

"I will not conclude this chapter without mentioning that the man who introduced dry Champagne into this country was the late Mr. Hubinet, who, being the agent for Madame Pommery, brought it into the English market with wonderful energy and success."¹

That the writer of the above is not very partial to Champagne can be gathered from the following passage,

¹ H. L. Feuerheerd, "The Gentleman's Cellar and Butler's Guide," 1899,

the concluding sentence of which is not without humour from his pen :—

“ I have before remarked that one is sometimes exposed to the cruelty of getting nothing but Champagne during the whole dinner. If provided with a good appetite most people must drink something, so after the second or third glass this dry, thin, and often acidulous wine begins to assume a sort of cider taste, which even its occasional fine bouquet cannot hide, and which is so tart and so unpleasant, that I for one furtively add water, and I thank my stars if after the cheese I can get a glass of port.”

Most shippers offered their 74's Brut as well as dry, and, in some cases, the wine was really in its *Brut* state, that is without any percentage whatsoever of added liqueur. That the time had come when the public recognised the superiority of a perfectly dry wine is sufficiently proved by the success this wine obtained, a success which induced shippers to show samples of Brut or Nature Champagne when the 78's, 80's, 84's, 89's, 92's, 93's, 95's, 98's and 1900's were subsequently sold on the English Market.

It is, therefore, somewhat surprising to read in Ridley's Circular, under date of July 12th, 1882, the following statement on the subject of Brut Champagne :—

“ The liqueur in this case is the seasoning, and those who have the best judgment and least parsimony in selecting and purchasing the very finest old cognac, with the choicest sugar-candy, and the acquired knowledge of how much or little of this liqueur the wine performed upon will bear, will be in the position to produce the finest specimen of the year, or blending of years as may seem advisable, and although Brut wine is offered, that is to say *au naturel* without any factitious aid, we have no faith in it. We

once tasted some totally free from liqueur, and don't want to try it again. One per cent. is the lowest modicum, and that in a fine vintage, that we care to have. He must be a man of an unbounded stomach, if no rebellion took place in that important portion of his frame, after entrusting to its custody a half bottle of the perfectly *naked* wine."

CHAPTER IX.

CHAMPAGNE never was a cheap wine, but its price has been steadily increasing during the last thirty-five years, and Champagne shippers have been held responsible for the greater cost of the wine, although, as a rule, they have never raised their quotations but when absolutely compelled to do so by circumstances over which they had no control.

The considerable amount of skilled labour required, and the large proportion of waste and loss of wine sustained during the manufacture of sparkling wine, certainly help to make Champagne expensive; the most important factor, however, is the initial cost of the raw wine at the vintage. The limited area on which suitable grapes are grown, the severe spring frosts which do so much havoc in the Champagne vineyards, and the increasing demand for high-class sparkling wines, all combine to make the initial cost of Champagne very high.

Vines grow and wine is made in the four départements into which the old province of Champagne was divided, viz: the Haute-Marne, Ardennes, Aube and Marne. None of the wine made in the three first-named is, however, suitable for the manufacture of sparkling wine and of the ^{about} forty-one thousand acres of vines which

grow in the Marne, only a little more than half yield what is known as sparkling Champagne.

There are three groups of famous growths in Champagne where the best wine is made and the highest prices paid; these are the Montagne de Reims group, with Verzenay, Verzy, Bouzy, etc.; the Rivière group, with Ay, Mareuil, Cumières, etc.; the white grapes group, with Avize, Cramant, Le Mesnil and Oger.

These, which may be called the Grands Crûs of Champagne, cover about 7,665 acres of vinelands, and yield, on an average, about 2,000,000 gallons of wine.

Lying often close to the best growths but in somewhat less favoured situations, are the Premiers Crûs which cover about 9,552 acres, and yield over 2,500,000 gallons of very good wine.

There are besides about 3,858 acres where vines grow, from which an average of under 1,500,000 gallons of wine are made, which is used for the cheaper sorts of Champagne.

There are, therefore, 21,075 acres of vines in Champagne, from which an average 6,000,000 gallons of excellent, good, and fairly good wine are made, and there are about 20,000 acres more which yield too rough a wine to be used for sparkling Champagne; much of this wine is, and the whole of it should be, drunk on the spot as a *vin ordinaire*.

The price of the new wine, at the vintage, depends entirely on the scarcity of the grapes, of which twenty-one pounds are required for each gallon of wine, and it is,

therefore, natural enough that very great fluctuations in the vintage prices have, of all times, existed.

According to the researches made by Mr. Raoul Chandon de Briailles, the price of the wine fluctuated, in Champagne, as follows :—

In	1766	the muid	cost	7 deniers	or	15/-	per cask of 44 gls.
„	1281	„	„	3 livres 82 sols	„	47/-	„
„	1328	„	pièce	6 livres	„	107/-	„
„	1337	„	queue	12 livres 10 sols	„	60/-	„
„	1389	„	„	36 sous Paris	„	6/6	„
„	1424	„	„	8 livres	„	87/6	„
„	1485	„	poinçon	6 écus,	„	446/6	„
„	1499	„	queue	5 „	„	186/6	„
„	1512	„	„	15 livres	„	196/-	„
„	1570	„	„	10 „	„	18/-	„
„	1600	„	„	19 „	„	28/-	„
„	1653	„	„	80 „	„	62/6	„
„	1693	„	„	1000 „	„	720/-	„
„	1708	„	„	200 „	„	144/-	„
„	1739	„	„	200 „	„	132/10	„
„	1740	„	„	150 „	„	100/-	„
„	1760	„	„	30 „	„	20/-	„
„	1762	„	„	700 „	„	465/-	„

In	1763	the cask of 44 gallons	cost	40/-
„	1765	„	„	51/-
„	1767	„	„	212/-
„	1775	„	„	167/-
„	1786	„	„	81/-
„	1790	„	„	56/-
„	1793	„	„	168/-
„	1794	„	„	248/6
„	1799	„	„	61/6

¹ Modern values based on the tables of reduction of Mr. G. d'Avenel.

From 1800 to 1840 the cost of the wine at the vintage fluctuated from 60s. to 200s. per cask of 44 gallons, according to the greater or lesser abundance of the grapes.

In 1833, for instance, the wine made was inferior, but not plentiful, and it fetched from 120s. to 160s. per cask at Ay, whilst 88s. to 112s. only were paid for the same growth in 1834 which was a more plentiful and excellent vintage.

In 1841, one of the worst vintages on record, the wine was both scarce and bad, and yet it was sold from 168s. to 220s. per cask at Ay, whilst it only fetched 96s. to 120s. at Ay in 1842, when the wine was both abundant and excellent.

The remarkable increase in the consumption of Champagne in England during the Sixties was the result, to a great extent, of the lower prices asked for the wine. This was mainly due to the reduction in the Customs duty from 5s. 9 $\frac{9}{10}$ d. a gallon in 1859 to 3s. in 1860, 2s. 5d. in 1861 and 2s. 6d. a gallon in 1862.

These were the days of cheap and good Champagne, when the very best cost only 5s. a bottle at the Union Club and when Clicquot's, Pommery's, Roederer's, Heidsieck's, Moët's, Perrier-Jouët's, Piper's and Giesler's were all sold at 6s. a bottle, or 66s. a dozen by the Bodega^r.

The moderate prices at which Champagne was sold during the Sixties and until after the Franco-German war, helped to make this wine much more popular all over the country.

The consumption becoming more considerable and competition becoming keener, the prices of both grapes and wine increased greatly in all the best growths.

In 1856, for instance, prices reached 360s. per cask at Epernay and 480s. at Verzenay; the following year, although wine was plentiful as well as excellent, prices remained high, averaging 400s. per cask at Ay and Verzenay. In 1865, prices ranged from 360s. at Verzenay to 320s. at Ay; in 1866, one of the most abundant vintages ever known in Champagne, prices fell to 140s. per cask at Ay, but they rose again to 400s. in 1867, 320s. in 1868, and 480s. in 1869.

Under those circumstances, it became evident that those shippers who only bought grapes of the very best growths and were made to pay such high prices, would be compelled to raise their quotations. Messrs. Pommery, who had sold the 1865 vintage in 1869 at 52s. per dozen f.o.b., gave the signal of a general increase by raising their price 4s. per dozen on January 1st, 1870. Messrs. Werlé (Vve Clicquot) and G. H. Mumm announced at the same time an increase in their quotations, to take place on June 30th, 1870.

It was at this juncture that the Franco-German war broke out, and the question of prices became a secondary one since the supply of the wine was threatened.

There is every reason to believe that the Trade, who had been used to good low-priced Champagne, would never have accepted so readily the great and successive rises in the prices of this wine, if it had not been, as it appeared then to be, the inevitable consequence of a state

of warfare which made it both a risky and costly thing to ship it from the invaded province.

All the Champagne shippers took immediate steps to cover their responsibility as soon as the first German successes made it clear that the war was to be carried on on French soil. The military authorities had, from the beginning, taken entire control of the railway, and no wine could possibly be sent by the usual routes. It was at this anxious time that Messrs. G. & J. Porter, who were then managers of Messrs. Faulkner, Godfrey & Co., came to the front, and, by their excellent work, gained such a position, for many years equivalent to a monopoly, as continental carriers to the Champagne trade.

The wine had to be sent from Reims or Epernay by cart, or sometimes by canal, to the Belgian frontier ; it was then forwarded by the Belgian railway, first of all to Antwerp, then to Ostend, and later on to Dunkirk.

It was at these three ports that the present head of the above-mentioned firm, Mr. J. Porter, spent most of his time, receiving the cases which had often been partly pillaged on the way by the cartmen or bargees, and contained bricks, wood, and all sorts of rubbish ; to claim damages was then a practically hopeless task, and there was not much time, either, to be devoted to litigation. Wine was sent in huge quantities at the beginning of the war ; Champagne houses feared to see all communications cut off, and, perhaps, their own cellars pillaged by the invading foe ; the consequence was that the quays and warehouses of Antwerp and

Ostend were encumbered with piles of cases of Champagne which Mr. J. Porter had no adequate means to dispatch quickly to England. Boats, both steamers and sailing crafts, were chartered, and the whole was landed eventually on the other side of the Channel, a great deal being stored in bond at Brewers Quay. The bonding of Champagne in large quantities on this side of the Channel was inaugurated some years after the war, and partly in order to avoid the recurrence of a similar rush as that experienced at the time.

The carriage from Reims or Epernay to London averaged, during that period, 6s. per dozen instead of 1s. 6d. before the war¹ and, in most cases, all loss suffered en route had to be borne by the buyers.

Some shippers, however, courted popularity by taking all risk on themselves, and agreeing to pay all extra expenses incurred on account of the war. These were naturally very few, and it may be of interest to give here extracts of the circulars sent in 1870 by the leading shippers, showing the different policy followed by each one of them.

Messrs. *Pommery's* Circular :—

“ We have the pleasure of informing you that we have resumed the shipping of our wine, *via* Antwerp. To cover the extra.

¹ Previous to 1865, the cost and trouble of importing Champagne were both very great, as the importer had to deal with several carriers, no through rate being then in force. In 1865, the London, Chatham and Dover Railway appointed Messrs. Gaudet Frères, their Continental agents, and this firm was the first to introduce through rates from Reims and Epernay to London ; their charge was 1s. 6d. per dozen quarts, it is now 1s. 3d..

carriage expenses we are obliged to increase our usual price of 2s. per dozen. We have a small quantity of Champagne in London with which we are able partly to forward those orders which require immediate execution."

Messrs. *Werlé's (Vve Clicquot)* agents' Circular :

"We are authorised to announce that the advance in price made by them (Messrs. Werlé & Co.) on July 1st. will be cancelled in consideration of the extra charges caused in transport, by the closing of direct railroad communications between Champagne and the sea-shore ; and that they will, this autumn, send out their wines at the old price. The route will be by land carriage to the Belgian frontier, then by rail to Antwerp."

Messrs. *Heidsieck & Co.'s* agents' Circular :—

"Notwithstanding the disturbed state of the Champagne districts, they (Heidsieck & Co.) are now forwarding their wines *via* Belgium, and take all risks of loss by capture or otherwise upon themselves. No alterations have been made in their quotations for wine lying at Rheims, but as it is impossible to know how long this exceptional route may remain open, they strongly advise their friends to avail themselves of the present opportunity without delay."

Messrs. *Moët et Chandon's* agents were instructed to ask their customers :—

"Whether Champagne that may have been ordered shall be forwarded through Belgium, should they, as they hope, be able to send it by that route, the only one at present available. It would go by waggon to the Belgian frontier, thence by rail to Antwerp, where it would be shipped by steam to London. The rate of carriage, and other charges would, they believe, be about 4s. per dozen more than by the usual route. It would travel entirely at buyers' risk. Messrs. Moët et Chandon will invoice the wine at the same price as before the war (*i.e.* 38s. per dozen in their cellars)."

Mr. *L. Roederer* declined in future to deliver wine, free

on board, at any port, whilst Mr. *J. Bollinger* sent the following Circular :—

“ My prices free on board will remain unaltered, and I have made arrangements for conveying the wine through Belgium until the ordinary routes are again open.”

In the spring of 1871, many Cuvées of 1868 were shown in London, and very favourably received. Prices were not raised, but most shippers specified that their quotations were :—

“ Exclusive of any war-tax or duty that might be levied by the French Government, also of any extra carriage expenses.”

There was also the danger of the invaders pillaging the cellars, and this risk prevented shippers from accepting firm orders :—

“ Should, in consequence of the critical state of affairs on the Continent, Messrs. Veuve Pommery et Fils’ cellars be pillaged, or business otherwise interfered with, it is understood that Messrs. Veuve Pommery et Fils would not be answerable for any loss occasioned by the non-delivery of the wines.”¹

Although the wines of 1870 were good and not plentiful, they did not fetch very high prices, as many firms were afraid to buy; but they were not cheap, costing about £18 per cask at Ay.

The three succeeding years were years of scarcity, and prices rose in consequence, reaching, at Ay, £22 per cask in 1871, £34 in 1872, the best vintage of the three, and £40 in 1873, by far the worst year as regards quality² and quantity.

¹ Letter of April 18th, 1871.

² These high prices were not confined to Ay; at Verzenay the cask cost £33 in '72, and £43 in '73; at Mareuil it cost £22 in '72 and £32 in '73; Cramant, £40 in '73, etc.

That the shippers would be compelled to raise their prices, after the war, and after so many scant vintages, became evident, and, in England, the trade received with good grace the expected news.

In 1872, the following advances were announced :—

Ayala	-	raised their price 4/- per dozen quarts.
Clicquot	„ „ „	4/- „ „ „ <i>i.e.</i> , 48/- in bin Reims.
Deutz and Geldermann,		raised their price 3/- per dozen quarts.
Moët et Chandon	„ „ „	4/- „ „ „
Pommery -	- „ „ „	10/- „ „ „ <i>i.e.</i> , 66/- f.o.b.
L. Roederer	- -	raised their price 5/- „ „ „ <i>i.e.</i> , 66s. in bond London.

The following year, in 1873, when the prospects of a good vintage had once more been blighted, firms which had hoped not to be forced to raise their prices had to do so, whilst some others who had increased theirs in 1872 increased them further late in 1873, or early in 1874, on account of the enormous prices paid at the vintage in 1873.

Ayala	- -	raised their prices 6/-, 4/- and 2/- per doz., according to quality, <i>i.e.</i> , 62/-, 52/-, 42/- in bond London.
Bollinger	- -	raised their prices 6/- and 4/- per dozen, <i>i.e.</i> , 62/-, 54/-, 42/- in bond London.
Clicquot	-	raised their prices 5/- per dozen, <i>i.e.</i> , 53/- ¹ in bin Reims.

¹ This price was still lower than that of L. Roederer's Champagne, Clicquot's only serious competitor in the "Rich" Champagne business in England.

Deutz and Geldermann,	raised their prices 6/- per dozen, <i>i.e.</i> , 45/-, 53/-, 64/- f.o.r. Ay.
Giesler -	raised their prices 6/- and 4/- per dozen, <i>i.e.</i> , 28/-, 40/-, 60/- f.o.b.
Heidsieck & Co.	raised their prices 6/- and 2/- per dozen. <i>i.e.</i> , 48/-, 58/-, 60/- in bin Reims.
G. H. Mumm	raised their prices 6/- per dozen, <i>i.e.</i> , 56/-, 60/-, 64/- f.o.b.
Perrier Jouet	raised their prices 8/-, 6/-, 2/- per dozen, <i>i.e.</i> , 32/-, 56/-, 66/- duty paid Lond.
Pommery -	only raised the price of two dozen pints 2/-, <i>i.e.</i> , 66/- quarts and 72/- pints f.o.b.

Stocks were practically exhausted in the Champagne cellars when the magnificent vintage of 1874 occurred. The high temperature during the course of the vintage had developed in a very unusual way the colouring matter in the grapes, and almost all the wines took a slight pink tinge, which was one of the characteristics of the vintage.

The wine was incomparably better than that of the previous year although its price was generally lower ; this difference was too slight to allow shippers to return to former quotations. At Verzenay, for instance, the wine fetched £40 per cask, £32 at Ay and Avize, etc.

The plea of scarcity, however, which had been put forward as the chief cause of high prices, could no longer be advocated after such a vintage as that of 1874.

Some shippers thought they owed some sort of apology to their customers for maintaining former quotations. Thus, Messrs. Werlé & Co. (Vve Clicquot), sent the following Circular in January, 1875 :—

“The exorbitant prices we were compelled to pay do not permit us as we had wished, to announce a reduction in our

quotations, which, to our regret, we have to maintain for the year 1875 at 5·75 fcs. per bottle and 6·25 fcs. per two pints, in our cellars, at Reims, exclusive of packages and packing."

All shippers evidently shared this deep regret at being compelled to maintain former quotations, but they did not express it publicly.

The vintage of 1875 was the most abundant vintage of the century, and prices were much lower, £18 per cask being a good price for Ay, instead of £32 the year before and £40 in 1873.

Mr. L. Roederer did not wait until the vintage was over to announce a reduction in his prices owing to the greater abundance of wine and cheaper vintage prices. The trade was informed of this reduction by the following Circular, sent in October, 1875, by Messrs. C. Grainger & Son, the then agents of Mr. L. Roederer :

" We beg to inform you, with sincere pleasure, that we have made arrangements with Mr. L. Roederer for the reduction of the price of his Carte Blanche Champagne, which will henceforth be supplied in minimum quantities of fifty dozens, at 6 fcs. per bottle and 6·50 fcs. per two pints, in the Reims cellar, with the usual extra charges for packing and transit. The price in bond, in London, is simultaneously reduced from 73s. to 68s. per dozen."

This good example was followed by Messrs. Werlé & Co. (Vve Clicquot), who announced a reduction of 4s. per dozen on their shipping price, by their Circular of January, 1876.

Messrs. Moët et Chandon also showed their good intentions in their Circular of February 1876, announcing that in the future they would grant 5 per cent. instead of 3 per cent., discount, adding—

" But we are under the necessity of maintaining our prices."

All the other shippers found that they were, unfortunately, under the same necessity, and Messrs. Wachter & Co. chose this year to raise their price 8s. per dozen !

The majority of the shippers, however, looked on the 1875 vintage as a good fortune which had befallen them, and which would enable them to build up a reserve fund for a not improbable run of successive bad vintages. They, therefore, maintained their prices without apology nor comment. This view proved to be correct.

In 1876, the vintage was again very abundant, but a failure as regards quality, and although prices were very low (the wine fetching only £14 per cask at Ay) the quality was so poor as to render it useless for shipping as a Dry Champagne. Messrs. Werlé & Co. (Vve Clicquot) were consequently "compelled" to cancel their 4s. per dozen reduction, on June 29th, 1877, when it became evident that another poor vintage was to be expected.

The 1877 vintage was again fairly abundant, but was again an utter failure as regards quality, and prices advanced only slightly in the vineyards, reaching £16 only at Ay.

Happily the 1878 vintage was sufficiently good and plentiful ; competition was getting so much keener every year that prices given at the vintage rose to over £32 per cask at Ay, and in a similar proportion in all good growths.

The 1879 vintage again was the smallest of the century (barely 2,000,000 gallons) and proved a great loss to the shippers, two of the leading ones being compelled to announce a further increase in their prices in December,

1875, Messrs. Pommery raising their quotations 5s. per dozen, and Messrs. Werlé (Vve Clicquot) raising theirs three francs per dozen.

Messrs. Jules Mumm & Co. announced an increase of 5s. per dozen to take effect from January 1st, 1880, bringing their price to 60s. per dozen quarts f.o.b.

A general increase followed in 1880, the principal shippers concerned being the following :

Ayala		increased their prices 5/- and 3/- per doz. <i>i.e.</i> , 65/-, 55/-, 45/- at Ay.
Bollinger -		increased their prices 5/- per doz. <i>i.e.</i> , 65/- f.o.b.
Cazanove		increased their prices 2/- per doz. <i>i.e.</i> , 58/-, 54/-, 52/- f.o.b.
Delbeck - - -		increased their prices 4/- and 2/- per doz. <i>i.e.</i> , 58/-, 48/-, 38/- f.o.r. Reims.
Giesler - - -		increased their prices 6/- and 4/- per doz. <i>i.e.</i> , 66/-, 56/-, 40/- f.o.b.
Goulet Geo. Brut 1874		increased their prices 6/- per doz. <i>i.e.</i> , 64/- f.o.b.
Irroy - - -		increased their prices 8/- per doz. <i>i.e.</i> , 68/- f.o.b.
Krug - - -		increased their prices 3/- per doz. <i>i.e.</i> , 63/-, 55/- f.o.b.
G. H. Mumm		increased their prices 4/- per doz. <i>i.e.</i> , 60/-, 64/-, 68/- f.o.b.
Perinet - - -		increased their prices 6/- per doz. <i>i.e.</i> , 66/-, 60/-
Perrier Jouet -		increased their prices 4/- per doz. <i>i.e.</i> , 64/-, 54/-, 34/-, 24/- in bin, Epernay, 72/- and 62/- duty paid London.
Pfungst - - -		increased their prices 4/- per doz. <i>i.e.</i> , 72/-, 64/-, 62/-, 52/- f.o.r. Epernay.

H. Piper	-	-	increased their prices 4/- per doz. <i>i.e.</i> , 68/- in bond London.
Pol Roger " 1874 "	-	-	increased their prices 6/- per doz. <i>i.e.</i> , 56/- in bin, Epernay.
Ruinart	-	-	increased their prices 6/- per doz. <i>i.e.</i> , 72/-, 66/-, 58/- f.o.b. Dry Sillery 94/-
St. Marceaux			increased their prices 2/- and 3/- per doz. <i>i.e.</i> , 72/-, 66/- 56/- in bond, London.

The 1880 vintage was almost as small as the preceding one, but the quality was excellent and the prices asked by the growers were unprecedented. At Ay, Cramant, Bouzy and Verzenay prices ranged from £48 to £60 per cask, bringing the cost price of the gallon of wine to about 25s. on the spot, or 50s. per dozen bottles !

The consequence of such extravagant prices was a further increase in the shippers' quotations in 1881.

Even Mr. L. Roederer, who had proved his goodwill by reducing his price in 1875, from 73s. to 68s. per dozen, was compelled to raise it to 75s. in 1881.

Messrs. Pol Roger, who had raised their prices from 50s. to 56s. per dozen in 1880, were forced to add another 3s. in 1881. Messrs. Jules Mumm who had added 5s. to their prices in 1879, were compelled to add another 5s. per dozen in 1881. Messrs. Wachter raised the price of their Extra Cuvée 4s. per dozen.

Both the vintages of 1881 and 1882 were failures as regards the quality. In 1882, Messrs. Pommery announced that—

"A further increase of 5s. per dozen was rendered necessary by the high prices paid for the wines of late vintages."

Messrs. Perrier Jouet raised the price of their Cuvée de Réserve 4/- per dozen, in 1883; in the same year Messrs. Werlé & Co. (Vve Clicquot) advanced the price of their pints 5/- per two dozens, quotations for bottles remaining unchanged.

The vintage of 1883 was not exceptionally good, but the quality of the wine made was much better than that of the two preceding vintages. Prices, unfortunately, rose again to £44 at Ay, £34 at Mareuil.

The inevitable consequence was a further rise in the shippers' quotations, the principal changes being the following—

Heidsieck & Co., raised their prices 5/- per dozen,
i.e., 65/- in bin, Reims.

Irroy - - raised their prices 4/- per dozen,
i.e., 70/- f.o.b.

G. H. Mumm raised their prices 6/- per dozen,
i.e., 72/- f.o.b.

Moët et Chandon raised their prices 5/- per dozen, with sundry rates of discounts and allowances, which brought the nett cost of their wines, duty paid, best terms, as follows :—Brut Imperial 68/5, Extra Superior 58/10, White Dry Sillery, 52/3 per dozen.

Perrier Jouet increased their price 6/- per dozen bottles for their Extra Quality 1880 vintage, the cost of which was 70/- in cellars, Epernay, less liberal discounts.

The 1884 vintage was far better than the 1883 both for quality and quantity, although prices dropped to £24 per cask at Ay, and in the same proportion everywhere.

The 1885, 1886 and 1887 vintages were not remarkable, although they each had some admirers, and prices remained between £16 and £20 per cask at Ay. The opinion of the shippers had been divided as regards the merits and demerits of these three vintages, but they all agreed that the 1888 vintage was a complete failure, although prices hardened a little, the crop being very short.

In 1889, the vintage was not an abundant one, but the quality was above all praise, and the prices rose to unheard of figures, the wine of the best growths fetching from £54 to £66 per cask, or 30s. per gallon in the vineyards.

The two following years, in 1890 and 1891, the wine was of a very poor quality, and yet it fetched £28 in 1890, and £48 in 1891 at Ay. In 1892, this price rose to £52, which was much too high a figure, although the quality was excellent, and the quantity again very small.

In 1893, the vintage was abundant and the wine made was very good; there was so much of it, however, that the famine prices of late years were not reached, and not more than £20 per cask was paid at Ay. This is a very great initial cost when one considers the considerable expenses incurred in the manufacture of Champagne, and it has been the average cost of the wine for the last twelve years, thanks to a better understanding amongst the leading shippers who have also become large landowners, and are now so much more independent of the small growers, that there is no fear of the

recurrence of such prohibitive prices as those paid in 1880, 1889 or 1892.

On the other hand, the ever increasing number of competitors in the field, their untiring efforts to make their name known, and the vast amount of money they sacrifice to that end, have rendered the Champagne trade far more expensive to the shippers than it ever was before, so that they have not really felt the benefit of the slight lowering of the cost of the grapes ; they are thereby prevented from contemplating a reduction in their quotations.

As regards the influence of the Duty on the consumption of Champagne in latter years, the trade had the satisfaction to see the 2s. 6d. duty established by Mr. Gladstone in 1862 last until 1888, a unique example of stability in the ever-changing Customs and Excise laws. In 1888, the duty on Champagne was raised to 3s. 6d. per gallon, by the Customs Wine Duty Act which enacted that sparkling wine should pay 2s. 6d. per gallon in addition to the duty in respect of alcoholic strength (1s. minimum). This Act is remarkable as the last legislative enactment imposing a duty to be directly regulated according to the value of the article taxed. It provided that—

“ When it is proved to the satisfaction of the Commissioners of Customs that the *market value* of any such wine imported in bottle does not exceed 15s. the gallon, the duty imposed by this Act shall be reduced to 1s. per gallon.”

This Act, which is also remarkable as the only instance, save one, in the Customs legislation of England of an

ad valorem duty on wine, was most obnoxious to the Trade, and was not at all satisfactory in its practical working ; after it had been in force for four years, it was repealed in 1892, and Parliament, by the Act, 55 and 56, Victoria, c. 16, decided to levy a fixed duty of 2s. per gallon, on all sparkling wine imported in bottle, in addition to the 1s. duty on alcoholic strength. This 3s. per gallon duty on Champagne was raised in 1899 to 3s. 9d., or 7s. 6d. per dozen bottles, a rate which is still in force at the present time.

CHAPTER X.

THE introduction of dry champagne in England, late in the Sixties, and the subsequent boom of vintage wines brought about a total change of policy and entirely new conditions in the Champagne Trade.

Long credit and bad debts, limited business and high profits used to be the rule before the advent of the net cash system.

The City firm who first offered Champagne at very much lower prices and solely for cash, raised a storm of indignant protests from wine merchants from Pall Mall to the Tower. Its example was, however, very soon followed, and new firms came into existence who made this net cash Champagne trade their chief business and found it highly profitable.

No more complete change was ever effected so rapidly throughout the wine trade; old firms had to mend their ways or put up their shutters; the old style of wine merchant, who gave all but unlimited credit to his customers and kept prices floating that he might recoup himself for laying out his money, has passed away; and, with price-lists disseminated everywhere nowadays, the lowest cash price has become the normal and recognised price.

The only good reached by this general lowering of the price of Champagne to the public has been to stimulate consumption, and has resulted in larger sales at reduced rates of profit.

It is argued by many wine merchants that, whilst shippers reaped the full benefit of the increased consumption, since their prices were constantly rising, the trade had to be content with constantly diminishing profits. This seems, at first sight, very unfair, but the shippers cannot be blamed for the low prices their wines are sold at, if wine merchants choose to sell them at "cutting" prices. In fact, shippers have always done their utmost to discourage this regrettable method of underquoting; some of them have even dictated to the Trade the terms their brands were to be sold at, and although they had done this solely in the interest of wine merchants, many of these have regarded this action as an undue interference with their business, and have resented it.

Many wine merchants have also denounced what they termed "Brandolatry" as one of the chief reasons why the sale of Champagne left such small profits to the home-trader. But they have overlooked the fact that shippers had spared neither time, nor labour, nor capital to create a demand for their wines which were to be supplied by the wine merchants, who took a share in the profits without having incurred any risk.

However regrettable the custom of under-quoting Champagne may be, the blame does not rest with the

shippers, and — although this is no great consolation — this evil has now lasted for twenty-five years and seems to have been worse then than it is now.

In the *Wine Trade Review* of 15th February, 1881, we read :—

“ We have more than once called attention to the system which prevails, and which appears to be on the increase, of selling Champagne at a profit of 1s. or 2s. per dozen, in order to induce people to buy other goods on which a much larger profit may be safely made.”

And in the same journal, on 15th January, 1882, appeared the following paragraph :—

“ Indeed so much cutting is now practised in Champagnes, that the sale of the article in many cases can leave no profits at all, and what the trade will eventually degenerate into, so far as the absence of profit is concerned, is an interesting matter for speculation.”

Two years later matters appear to have been even worse :—

“ There was a time, not yet remote, when merchants made fair profits on every description of wines and spirits which passed through their hands ; competition then existed, it is true, but had not reached that feverish pitch which characterises modern transactions. . . . The foregoing reflections are adduced by a consideration of the present conditions of trade in the London Champagne market, where competition reigns supreme. Respectable shippers give us certain quotations per dozen of wine, and below these figures they will not go. But certain market houses circularise the trade, offering Champagne of well-known brands at 5s. or 6s. per dozen under the prices at which it is possible to obtain them from the exporters. Thus our quotations, under the heading of ‘ Prices Current,’ although in every instance obtained direct from headquarters, no longer represent the terms

upon which Champagne is sold to-day, and we are compelled to supplement them by another list of 'Market Prices for Net Cash.' " 1

Ever since the introduction of the net cash system, the sales of non-vintage Champagne have never been very remunerative for the wine merchant who soon turned his attention to vintage Champagnes which could be made to yield so much larger profits.

Strictly speaking, a vintage Champagne is, or should be, a blend of wines from different growths, but all of the same year, or vintage. This can only be done when the summer has been such that the grapes have attained a perfect degree of maturity; the wine contains then a sufficient quantity of natural sugar to develop a fairly high alcoholic strength after the fermentation, and to be free of an excess of acidity and harshness.²

Such conditions are the rule on the banks of the Douro or of the Gironde, but they are the exception in the Champagne country, which lies to the north-east of France

¹ *Wine Trade Review*, 15th March, 1884.

² Experiments made with grapes from one plant at different times of maturity have given the following results :—

Dates of pressing.	State of Grapes.	Tartaric Acid per litre.	Natural Sugar.
		grammes.	grammes.
July 10th	Grapes quite green -	37·20	1·5
" 19th -	Not quite so green -	36·60	3·8
" 24th -	Not quite so green -	36·0	9·0
Aug. 1st -	Not sufficiently ripe	30·0	20·0
" 24th -	Not sufficiently ripe	30·60	40·0
Sep. 14th	Quite ripe - -	10·25	170·0

where the heat of the summer is never so great, and never lasts so long as in Portugal or Bordeaux.

It was chiefly on account of their natural acidity that, for so long, Champagne wines were drunk universally more or less "sweet," and that they are still "liqueured" to so great an extent.

Before the introduction of dry Champagne in England and the subsequent vintage boom, the trade was entirely different. Shippers used to sell their wine in very small lots to suit the requirements of their customers, whether they had only a blend of several years to show or an exceptional vintage wine such as the 1834, 1842, 1846, 1857. In this last case, there was nothing to indicate the vintage, either on cork or label,¹ and wine merchants only bought it in very small parcels, and during as long a period as the size of the *cuvée*, and the amount of the demand allowed. The consequence was that the old Champagnes of past renowned vintages never attained very high prices. For instance Mumm's 1842 brought 62s. at Christie's in 1855; Perrier Jouet's 1846, first quality, sold in 1857 for 55s. to 57s. per dozen quarts, whilst Giesler's 1846 fetched from 44s. to 49s., and L. Roederer 41s. in 1859. Perrier Jouet's 1857 brought only 49s. in 1861, and 65s. in 1864; whilst one of the highest prices given was 90s. for Clicquot's 1857. In 1871, Clicquot's 1846 fetched 86s., Moët's 1842, 55s., and the same shipper's 1857, 67s. These wines, being

¹ In most cases there were no labels whatever, but simply a small foil round the cork and the top part of the neck of the bottle.

sweet, did not improve by being kept for many years, and their value could not increase in proportion to their age.

When the 1865 and 1868 vintages were shown in England as dry wines by some shippers, prices rose at once to higher figures. In 1875, the following prices were paid at Christie's for the 1865 vintage: Perrier Jouet, 88s. to 111s.; Louis Roederer 68s. to 104s.; Piper, 76s. to 84s.; Moët, 64s. to 84s.; Giesler, 76s., and Ruinart, 70s. Clicquot's 1865 was sweet, and only fetched 58s. in 1870; 71s. in 1871, and 66s. to 70s. in 1875.

The rise in the price of the 1868 vintage was more rapid than that of the 1865; in 1875, Perrier Jouet's fetched 140s., and Pommery's 122s., whereas Clicquot's rich Champagne sold at 63s.

The vintage which was sold at the highest figures ever paid for Champagne in London was that of 1874, probably the first strictly speaking vintage and Brut or Nature Champagne shown in England.

This vintage—

"acquired a reputation which, without undue disparagement to its undoubted merits, would never have attached to it, had it not been for the unfortunate seasons by which it happened to be surrounded. Messrs. Pommery's best cuvées have reached a price such as 110s. per dozen, and Perrier Jouet's cuvée réservée of the same year has come to a value not very far behind it." ¹

This price of 110s. per dozen, paid not at a West End auction room but on the market, had never been reached before in so short a time, Messrs. Pommery's 1874

¹ *Wine Trade Review*, 15th April, 1882.

vintage having been sold in 1880 at 71s. f.o.b. This price, however, fades into comparative insignificance before the enormous sums paid at Christie's for all the leading shippers' 1874 vintage wines. There was at the time a certain class of men, chiefly gambling stockbrokers, enterprising financiers, and reckless aristocrats, who vied with each other in bidding up to ridiculous prices for the mere sake of display. They often paid at auction sales for certain brands of Champagne, two or three times as much as they could have bought the identical wine at their wine merchant's. In 1880, for instance, when the 1874's had only been sold a short time, as much as 162s. per dozen bottles was paid for Bollinger ! In 1885, at the same famous auction rooms, a noble Lord paid 155s. for one lot of Perrier Jouet's 1874, and 410s. for the second lot he bought of the identical same parcel !

But even such extravagant figures, which did more credit to the purse than to the common sense of the buyer, were actually exceeded during the two days' sale, 16th and 17th May, 1887, also at Christie's. Prices were high all round, Pommery's 1874 fetching 270s, Heidsieck's 150s., Giesler's, 160s., etc.; the chief feature of the sale, however, was the disposal, on the first day, of five lots of Perrier Jouet's 1874 which realised respectively 570s., 710s., 770s., 790s., and 800s. per dozen magnums ; on the second day, similar lots of the same brand brought 660s., 690s., 700s., 800s., 820s., 820s. and 840s. per dozen magnums !

The 1874 vintage seems to have had a sort of fascination on the public, and it still realised very high prices long after the wine had ceased to be at its best.

In 1890, Perrier Jouet's still brought 255s. per dozen bottles, and 275s. in 1898, whilst as late as 1900 and 1901, when the wine was twenty-six years old, and had acquired a heavy sherry taste far from agreeable, 200s. and 125s. were still paid for some Pommery's 1874, at the King Street Auction Rooms.

The 1880 vintage never brought more than 205s. per dozen for Clicquot's, whilst Pommery's fetched 195s., and Perrier Jouet, 186s., in 1897, and the 1884 vintage did not even reach these figures, after the same lapse of years, Clicquot's fetching 140s., Pommery's, 185s., Perrier Jouet's, 155s., Moët's, 122s., and Giesler's, 102s. in 1901 at Christie's.

Vintage Champagnes reaching such high prices, frauds became more numerous as they became more profitable, and it was urged that something should be done to distinguish them. Messrs. Perrier Jouet were one of the first to indicate the year of the vintage on their labels, and Messrs. George Goulet did so when they showed their 1870 vintage.

The branding of the corks with the year of the vintage was only adopted universally later on, the last shipper but one to do so being Messrs. Heidsieck, who never branded any of their wines before the 1889's; the last were Messrs. Pommery, whose 1892 was the first cuvée bearing the date of the vintage on the corks and labels. Shippers were, on the whole, opposed to the

branding of corks as they feared that the greater security, and the consequent greater development of the "Vintage" system would prove detrimental to the Trade in general. They were, however, urged to adopt this course by many wine merchants whose views on the subject were embodied in the Trade papers as follows :—

" We have more than once counselled our friends in the shipping trade to brand corks with the vintage of the wine, and we are pleased that since the matter was first mentioned in this journal, some shippers have acted on our advice . . .

" For the sake of fair trade and equal justice it is, however, still desirable that the branding of the age of the wine should become more general than it now is. Certain vintages, such as those of '58, '65, '68 and '74, possess marked characteristics by which an ordinary observer may soon learn to distinguish between one or another, but other years of mediocre or inferior quality lack these distinctive features and it is therefore advantageous, at any rate to merchants on this side of the water, that the age of the wine should be clearly denoted on the cork." ¹

The general adoption of the custom of branding corks with the year of the vintage was the consequence of such earnest appeals, and it certainly proved very successful, at all events at first, when big prices became the rule ; strangely enough these high, and often prohibitive, prices do not seem to have checked the consumption of Champagne then ; sales increased, and vintage Champagne became at the time one of the most profitable branches of the trade, a change all the more welcome at a time when business was very dull.

" It is interesting during the present dull state of the wine and spirit trade generally, to notice the enormous dimensions which

¹ *Wine Trade Review*, 15th December, 1880.

the trade in Champagne has assumed, the strong hold it has obtained upon the public taste, and the high prices people are willing to give for a good vintage wine. To ascertain the reason of such apparent extravagance is not difficult, so far as concerns vintage wines, for they are few and far between. Hence, merchants find it remunerative to secure parcels before the premium upon any particular brand advances too high to permit of their laying a stock for future requirements. In spite of the keen competition which exists in this branch of the trade, especially as regards wines intended for immediate consumption, it is still possible for a man with capital to make judicious investments and obtain a fair return for his outlay."¹

The 1889 and 1892 vintages being excellent wines, and sold on the market at a highly favourable time, mark the *apogée* of the vintage Champagne boom from the point of view of the public. No such prices as those given for former vintages at Christie's have ever been paid for any of the leading shippers' 1889's or 1892's. The class of men who "dared" to bid up to such figures have passed away, and whenever an important sale of vintage Champagnes is held at the King Street Rooms, it is always attended by a representative body of wine merchants who are the most important buyers, and who, naturally enough, do not run up prices.

In 1904, for instance, the highest prices given for 1889 were: Clicquot's, 150s.; Pommery's, 145s.; Perrier Jouet's, 110s.; Giesler's, 95s.; all these prices being lower than the market quotations.

In the same year the best prices paid for 1892's were: Pommery's, 180s.; Clicquot's, 178s.; Perrier Jouet's,

¹ *Wine Trade Review*, 15th August, 1884.

135s.; Ayala's, 127s.; Giesler's, 118s.; and Moët's, 100s.; most of these prices were below the market value, Clicquot's particularly, whose 1892 had become extremely scarce and had fetched as much as 205s.

The public is beginning to realize that it is better to value Champagne like woman, for maturity, not for age; the wines of 1898, 1899 and 1900 are now drunk freely and are preferred by many to 1889's, which are getting too old; there is no doubt that the 1893's, or even the 1892's, will never command such prices as the 1874's did.

Although abnormally high prices for very old Champagnes are not likely ever to be reached again, the public have now been educated to ask for a vintage in preference to a non-vintage Champagne, so that some shippers have decided to ship nothing but vintage wines, which are becoming more numerous than in the past.¹

A first class shipper offers now his vintage cuvées as a broker would offer a new and popular loan. Applications are made for the "vintage," when it is "shown," at a rate which, in many cases, is entirely out of proportion with the actual requirements of the applicants. After allowing about a fortnight for applications to be sent in, the shipper proceeds to allotment according to the proportion of dozens applied for, and the quantity it has been decided to place on the market. As soon as it has been allotted, and before the wine is shipped, the "scrip" goes up to a premium, and the "vintage" is bought and sold "to arrive."

¹ Between 1896 and 1904-5, 1892, 1893, 1895, 1898, 1899 and 1900 Champagnes have been shipped as vintage wines.

Its further success, from a financial point of view and granted the quality to be excellent, depends largely on the law of supply and demand, and this is why the more or less congested state of the market is always, or at least ought to be, taken into account before deciding on the importance of any new vintage cuvée to be placed on the market.

CHAPTER XI.

CHARLES II. and the nobility who formed his Court were the first to welcome Champagne in England, and the produce of the Marne has never had more faithful patrons than the rulers and the aristocracy of the country. The large increase in the consumption of Champagne is, however, mainly due to the rise of the moneyed classes, to this upper middle class which is now the wealthiest community in the land.

Champagne is, *par excellence*, the wine for entertainments and public functions, and, as such, it is naturally served at Court on a great many occasions. There are several shippers holding Royal Warrants, but their wine is always served either decanted or after the labels have been removed, so that the Royal table is never made the means of advertising any brand. This fashion is naturally followed by a certain number of Society dinner-giving people.

Ministerial dinners vary very much according to the givers of them, and Ambassadors' dinners are, as a rule, noted for good cooking and inferior wines. This may be due to the fact that Ambassadors pay no duty, and receive most of their wines from the Continent, often importing, in the case of Champagne particularly, a wine which is not suited for the English taste. On the other

hand, there is no doubt that in no other capital of the world so many brilliant, and such interesting political dinners are given as in London.

When Napoleon dispatched the Abbé de Pradt to gain Poland over to his cause, he summed up his instructions by saying: "Tenez bonne table et soignez les femmes." The English Whigs have always believed in this policy, from Sir Robert Walpole to the present day. At the close of the eighteenth century, the dinners of the beautiful Duchess of Devonshire gained many recruits to the cause of Fox. Later on, in the thirties, Lord Melbourne's Cabinet received much help from the dinners given by Lord Holland and Lord Sefton. Lord Melbourne recognised so fully the captivating influence of good cheer and good wine, that :—

"He announced, in 1834, his intention of giving a series of entertainments, with a special view to proselytism, and his confidential secretary ran about everywhere to notify the hourly expected advent of some unrivalled cases of Champagne."¹

Lord Palmerston, of course, kept an excellent table. He was as genial a host, but more of a connoisseur, than his grandfather, Lord Pembroke, who, when placing wine before his guests, used to say :—

"There, gentlemen, is my Champagne, my claret, etc. I am no great judge, and I give you these on the authority of my

¹ *Quarterly Review*, February, 1836.

wine-merchant ; but I can answer for my port, *for I made it myself* ! " ¹

The Liberal hostesses of London are certainly keeping up the traditions of the party in a worthy manner, but they hold no monopoly, and the other political party (or parties) entertain also on a very large scale.

No greater nor more interesting proof of the adaptability of the American millionairess can be found than this readiness to "take up" politics when she becomes the wife of some English Peer or Member of Parliament. Politics are never discussed round a Fifth Avenue dinner-table, and it would be most improper for any member of the Four Hundred to know anything about them. It is, therefore, marvellous how quickly the American débutante picks it up somehow in England, and how American peeresses become, in election times, canvassers, speakers or platform ornaments !

But, from a purely social point of view, the advent of American hostesses, and the influx of American heiresses have helped to make London Society brighter, although it may also have helped to make it shallower than it ever was before. They own some of the best houses in Carlton House Terrace and Curzon Street ; they are foremost in

¹ Lord Pembroke's recipes for making Port wine :—

1 hogshead of best cyder	or 40 gallons Kentish cider,	} 80 Gallons to be kept 2 years.
	not sweet	
10 gallons brandy	„ 10 gallons coniac brandy	
$\frac{1}{4}$ lb. cochineal	„ 10 „ elderberry	
	juice	
$\frac{1}{2}$ lb. alum	„ 10 gallons sloe juice	}
	10 „ of the leas of	
	Port wine	

The Gentleman's Magazine, vol. 80, pp. 233, 627.

every fashionable pursuit, and they entertain with a lavishness and originality that are wonderful.

Although there is probably as much Champagne consumed in Society now as formerly, there is a distinct decline in the stocking of wines in private cellars. Many Society dinner-giving people find it more economical and less worrying to send for whatever quantity they may require for a dinner or during an expected house-party. Fewer and fewer every year are the cellars of London or country mansions holding fine stocks of carefully selected wines, religiously replenished and well looked after. To keep a cellar "going" requires a great deal of judgment and care, as well as a large capital; it is now rather fashionable to be "hard-up," and there is no embarrassment on the part of the smartest people to proclaim "this lie that is half a truth"; how many times has the "property of a nobleman," or the "property of a gentleman," been offered of late for sale in King Street when cellars of wines and spirits, the like of which will never be seen again, were knocked down to eager bidders, mostly wine merchants.

To come back to Champagne, there are a great many people who do not lay down large stocks in their cellars, arguing that they do not want to drink Champagne in the privacy of home, but in public.

These are the people, and their number is an ever-increasing one, who prefer the certainty of a well-served meal to the possible vagaries of their cook, and who prefer the inclusive charge of the restaurant to the worry,

trouble, expense and probable mishaps of a big dinner at home.

Fifty, and even thirty years ago, no one thought of entertaining one's guests in the neighbourhood of Piccadilly, and no ladies were to be seen at the restaurants then in vogue. These were not numerous, and have since disappeared with few exceptions.

Who remembers now Epitau's in Pall Mall, Rouget's in Leicester Square, the famous "Wellington," and Grillion's where the illustrious Grillion's Club met, a society founded at the beginning of the last century for the purpose of allowing the leading members of both political parties to meet together at a board from which the bitterness of political controversy was absolutely excluded; it was customary for the chairman to make an entry in the club minutes of the guests present and the wine drunk. On 27th April, 1883, Mr. Gladstone, who had joined the club in 1840, and who was then Prime Minister, dined alone at Grillion's, and, according to rule, he entered his name in the club book with the official intimation that he had been served "with one bottle of Champagne."¹

To Grillion's, Fenton's, Ellis's, or any of the best dining-houses in London fifty years ago, a gentleman

¹ The late Lord Houghton, who was the official Poet Laureate of the Club, celebrated Gladstone's lonely meal in verse, the two first lines being:—

"Trace we the workings of that wondrous brain,
Warmed by one bottle of our dry Champagne."

Sir Wemyss Reid, "The Life of W. E. Gladstone," London, 1899, p. 33.

never would have taken his wife ; it was not considered good form and Society, in those days, never dined at hotels ; this was due, to a very great extent, to the extreme mediocrity of the hotels, who had not yet recovered from the loss of their best customers following on the rapid increase of club houses.

Even as late as 1875, John Cordy Jeafferson wrote :—

“ To our opprobrium it must be confessed that there is no Continental capital so poorly provided as London with establishments where the stranger may obtain a fairly good dinner for a small sum, or an excellent dinner for a great price. In the western districts of the town, millionaires and spendthrifts may fare delicately, as well as sumptuously, at the few private hotels which draw their prodigious profits from a small class of luxurious and opulent visitors. But to test the capabilities of the chef retained in any one of these exclusive and decorous taverns, it is necessary that the curious enquirer should take an apartment and attain the status of a guest ‘ staying in the house.’ Even when he places a coffee-room at the service of casual visitors, the keeper of a private hotel is little studious to please callers who only ‘ drop in for dinner ’ before going to the opera.

“ London has also a few large hotels where the stranger may dine sufficiently if not *well*, for twice the sum that he would pay for a much better meal at a second class Paris restaurant. But apart from these few and unsatisfactory places that cannot be easily discovered by travellers unfamiliar with the town, what accommodation

does London offer to the thousands of persons who, in default of invitations to private tables, must take their food and drink from the public caterers? What are her hospitable arrangements for foreigners in lodgings, country cousins who do not care to dine every day at their hotels, and the hundreds of clubless bachelors who inhabit chambers in the east central and west central districts?

“They have a choice of houses where dinners are provided for casual customers. There are the old-fashioned chop-houses, whose arrangements were excellent for the persons who frequented them in the last century, though very discordant to the usages and tastes of the present period. There are the antiquated hotels of the Covent Garden quarter and the principal thoroughfares between the City and Hyde Park, in whose dingy coffee-rooms gentlemen may get a substantial dinner from the joint and a pint of inferior wine for 8s. or 10s. The Strand and Fleet Street have several long, low, dirty rooms where economical feeders, seated on the narrow benches of a dozen or more little pews, satisfy the hunger with plates of meat and vegetables in the din and heat of company three times too numerous for the space. There are also the modern, flashy, pretentious dining-rooms, where, in salons splendid with cheap gilding and fly-flecked plate-glass mirrors, a weary mortal may get a piece of fish, a cut from a lukewarm joint, and a bottle of thin claret, at a charge for which he could procure a really capital dinner in Paris, though the prime cost of material is almost as high in the French capital as in London. But no one can

dine well and comfortably at any of these establishments. To avoid extortions, the diner must expose himself to heat, noise, offensive company, and the irritations of a villainous cuisine. To dine on decent fare, in a room sufficiently large for the company, and in an atmosphere of proper temperature and purity, he must submit without a murmur to the considerable exactions of the food tariff, and the scandalous exactions of an impudent wine carte. In this respect modern London compares disadvantageously with old London.”¹

Since the foregoing was written, a complete revolution has taken place in the London hotel life ! The change has been so great that it may safely be said that the London of to-day not only compares favourably with Paris, but even surpasses every European capital as regards hotel accommodation and catering.

Where are to be seen finer structures than the Carlton, the Cecil or the new Ritz Hotel ? Where is to be seen a more splendid assemblage of wealth and beauty than at the Savoy ?

Where is to be seen a finer, loftier and brighter room than at Prince’s ? Where is to be had better food or better wines than at the old Café Royal, or at its more modern neighbour and rival, the Imperial Restaurant, or, at Romano’s in the Strand, or at a score and more excellent houses ? And where is to be found a greater variety of hotels, restaurants and eating-houses to suit all tastes and all purses ?

¹ “ A Book about the Table. ”

Comfort, luxury and elegance, combined in many cases with economy, have become the keynote of every successful and fashionable hotel and restaurant.

Many of these are, of course, extremely expensive, and rightly so. The man who pays 8s. a bottle for Pommery 1893 at his club and 25s. or 27s. 6d. for the same wine at the fashionable hotel, may, at first sight, think that the hotel price is excessive ; it is there, however, in his own interest, to keep the place select for him ; these prohibitive prices take the place of the club ballot and keep the vulgar out of it. This was the argument used once by the famous Bignon when Prince Narischkin remonstrated with him saying :—

“ Fifteen francs for a peach ! they must be very scarce ? ”

“ It is not the peaches that are scarce, mon prince ; it is the Narischkins,” answered Bignon, who added : “ But these prices are marked in your interest ; it is the barrier I have established between my clients and the vulgar. Why do you come here ? To be among yourselves, to avoid embarrassing or compromising surroundings. If I changed my prices, the house would be invaded, and you would all leave.”

If any of the above mentioned fashionable hotels or restaurants are expensive, as also a few others, such as the aristocratic Claridge's, the Berkeley, the Hyde Park Hotel, the Hotel Dieudonné, a smaller and select hotel in Ryder Street, etc., their charges are not more exorbitant than those of similar houses in Paris.

But there are, in London, a greater number of large, commodious and comparatively economical hotels and restaurants than in any other European Capital. Take for instance, the Gordon hotels in Northumberland Avenue,

the Frederick hotels, not quite so central but brighter and more homely, the Buckingham Palace and Burlington hotels, the home of many country people during the season, the Coburg in the heart of Mayfair, the Hotel Alexandra facing Hyde Park, the Hotel Windsor, etc. As regards restaurants, no more gorgeous rooms can be found than at the Trocadero, and no brighter ones than those of the many West End restaurants; no better French cooking can be had than at the old-fashioned Cavour, with its rough-diamond proprietor, or at Pagani's in Great Portland Street, or at the Hanover Restaurant, a small house well-known to all gourmets and connoisseurs.

None of these are actually cheap, especially as regards Champagnes, but there are many other restaurants in London where charges are quite moderate, such as the Florence in Rupert Street, or the Café Marguerite in Oxford Street, although the fare is very good and the stock of wines very large.

Cheaper still than these, and giving marvellous value for one's money are the many smaller Italian Restaurants, such as the Hotel d'Italie, in Soho, where well-cooked half-a-crown dinners and eighteen-penny luncheons are served, and a most exhaustive list of Champagnes is kept.

The number, variety and excellence of the London hotels and restaurants are unique, and the choice of Champagnes at the most fashionable as well as at the most modest of these is far greater than at any of the Continental hotels or restaurants.

Much could also be said of the City hotels and restaurants where a fair amount of Champagne used to be drunk when there was some business done on 'Change. Of the Hotels, the oldest is the Albion, in Aldersgate Street, where large banquets are still held by minor City Companies without a Hall, and by benevolent or other societies. Champagne was never consumed to any large extent at the Albion throughout the nineteenth century. Perrier Jouet and Clicquot were the only two brands ever used until 1874 when Pommery and Heidsieck were added, but there are now over thirty brands stocked, and Champagne has for the last few years quite taken the place of honour at all the functions held there.

The other large City hotels, with the exception of De Keyser's, are Railway hotels, one being the Cannon Street Hotel, and the other the Great Eastern, at Liverpool Street. They are all noted for their fine large rooms, and their chief Champagne trade is done at the big dinners and banquets—civic or masonic—held there.

As regards restaurants in the City, the place of honour belongs to the old-fashioned Birch's, in Cornhill, so noted for its turtle-soup. Lyons' Restaurant in Throgmorton Street is perhaps the most up-to-date in the City, where there are, however, several good luncheon houses where food and wines are good and quickly served, such, for instance, as the Bay Tree Restaurant, in Change Alley.

Railway hotels, not only in London but also, and in

fact much more so, in the country, are of recent growth. They are, most of them, extremely well managed, comfortable and not expensive.

Railway companies have become large buyers of Champagne since they have turned their energy to catering in all its branches. The large hotels which they own in London, and at most of the important stations on their lines, are stocked with all the known, and many unknown, brands of Champagne. Much Champagne is consumed in the Railway hotels all over the country, and there is also some drunk in the luxurious dining-cars run by the principal Companies.

The Great Northern was the first Company to introduce the refreshment-car system in England ; the first dining-car seen in this country being run on November 1st, 1879, from King's Cross to Leeds.

The Midland started their first-class dining cars in 1882, the London and North-Western in 1889, the Great Western in 1894, and last, by reason of its youthfulness, but by no means least, comes the enterprising Great Central Railway, which started their buffet cars in March, 1897.

Whether at home or in public, in town or in country, travelling by land or water, one can drink Champagne everywhere nowadays, and there is no doubt that its consumption has been considerably increased by the greater facilities the public has been given to get the wine.

Banquets are also responsible for a large proportion of the Champagne drunk in England. The number of these is incredible, political, benevolent, complimentary,

scientific, military, financial, commercial, or purely social banquets take place in all the large London hotels at the rate of about a dozen every night all the year round ; the pretexts of some of these functions, and the titles of some of these hospitable Societies are most extraordinary ; who, for instance, would think of "The Obstetricians and Gynæcologists of the Empire" treating themselves to a big dinner and Champagne, and who cannot imagine the useless attempts of the poor French doctor, the chief guest of the evening, proposing the toast of the "Society," and trying to pronounce such a title—after dinner !

Freemasons are a very large and distinguished body responsible (amongst other good works) for the consumption of a considerable amount of Champagne. The number of Lodges is ever increasing, and dinners are important items in the routine of the craft. Some of the wealthy London Lodges meet at the Café Royal, at Freemason's Tavern, at Frascati's, at the Holborn, at the New Gaiety Restaurant, and other large restaurants or hotels where they drink expensive vintage Champagnes, the cost of the dinners being usually paid by the Lodge. In the Provinces, the Worshipful Master has often the privilege to "put wine on the table" at his expense ; he often has Champagne, but it is rarely of the best.

The Corporation of London entertains its guests with splendour, and patronises Champagne to a great extent ; the same can be said of the Livery Companies of London, which are really part and parcel of the municipal

machinery ; they are supposed to spend about £275,000 every year on maintenance and entertainments, and Champagne is no minor item.

"The entertainments given by the City are of two kinds—Court dinners and Livery dinners. Two or three banquets of the former kind are held annually in the more considerable Companies. In those of less importance not more than one livery dinner is annually given ; and in some cases, owing to the want of funds, the members of the Liveries are not entertained. It is the practice of most of the Companies to invite guests on these occasions. Royal personages, members of the reigning Continental Houses, and persons of distinction generally, are frequently entertained by the Companies, which thus assist the Corporation in dispensing the hospitality of the City. In many cases guests are also invited to its Court dinners."¹

Champagne was served at Vintners' Hall as early as 1829, but in case of most of the other Companies it was not adopted until comparatively recent times.

Much Champagne is also consumed on the various race-courses. The two most fashionable meetings are those at Ascot and Goodwood where, however, racing takes place once a year only. Champagne is practically the only wine served at either of these two places, but its consumption is naturally far larger at Aintree, Newmarket, Epsom, Sandown Park and Doncaster, where Spring, Summer, and Autumn meetings gather a large attendance. Then, in point of importance, from a Champagne shipper's point of view, come Chester, Kempton Park, Derby, Windsor, Brighton, Alexandra Park, Gatwick, York, Hurst Park.

¹ W. Carew Hazlitt, "The Livery Companies of the City of London," 1892, p. 97.

Racegoers are excellent patrons of Champagne, but not so golfers, who are remarkably abstemious, and at these places where the links are the only attraction no hotel has ever been known to pay.

On the other hand, small hotels in some hunting centres in North Devon, Warwickshire, Cheshire, etc., have a comparatively large sale of Champagne during the season.

There is no difficulty to obtain Champagne in small as well as in large towns, in big hotels and inns in the Dales of Derbyshire, or in the most out-of-the-way country and sea-side resorts.

As regards the different brands of Champagne, their number has increased so rapidly that there is the greatest variety to choose from. There are two distinct styles of brands, those which represent the name or names of the shipping firms, such as Pommery, Clicquot, Heidsieck, Louis Roederer, Ayala, Bollinger, Giesler, George Goulet, Moët et Chandon, Perrier Jouet, Lanson, Montebello, and many others, and those which consist simply of some imaginary name or names registered by the importers or shippers. Most of the latter flourish under the most aristocratic names, Duc de Rambaud, Duc de Vendôme, Comte de Rochette, Château de Condé, Château de Verzy, De Surville, etc.

A rather remarkable feature of the different brands of Champagne is the family history many illustrate; several firms are, naturally, conducted by the father and the son, such as Ruinart *Père et Fils*, Lanson *Père et Fils*, etc.; then the son or sons alone: Binet *Fils*,

Dagonet *et Fils*. There is no record of the "Mother" and her sons but there are illustrious widows: *Veuve Clicquot*, *Veuve Pommery Fils*, and many less distinguished; brothers, of course, often go into partnership: *Chanoine Frères*, *Pfungst Frères*, etc.; but it is rather unusual for brothers and sisters to do so: *Strauss Frères et Sœurs*; and if a man happens to have an uncle or an aunt why not record it: *Neveu Raphaël & Co.*!

If the choice of a brand of Champagne is considerable, the same may be said of the different prices charged at hotels and restaurants to suit all sorts and conditions of men and pockets.

Brennier	-	-	-	-	-	-	-	3/-
Comte de Rochette	-	-	-	-	-	-	-	4/-
De St. Aubin	-	-	-	-	-	-	-	5/-
Delmans	-	-	-	-	-	-	-	5/6
De Nocey	-	-	-	-	-	-	-	6/-
Lorraine	-	-	-	-	-	-	-	6/6
Duc de Rambaud	-	-	-	-	-	-	-	7/-
De Freycinet et Fils	-	-	-	-	-	-	-	7/6
D'Avary	-	-	-	-	-	-	-	8/-
Moigneaux	-	-	-	-	-	-	-	8/6
Piper Dumontte	-	-	-	-	-	-	-	9/-
Koch	-	-	-	-	-	-	-	9/6
H. Abelé	-	-	-	-	-	-	-	10/-

and so on until 30s. *per bottle* is reached for Pommery's 1892 vintage and 34s. *per bottle* for the same shipper's 1884 vintage!

To conclude, the facility with which Champagne can be procured, the great number of different brands, and the variety of prices charged, are certain signs that the popularity of this wine has spread to every class of society, and that its consumption, checked to a certain extent of late years by the diminished spending capacity

of the community, is sure to go on increasing steadily when the trade of the nation improves generally.

Some marked improvement has already taken place this year in the total exports and imports of the country as exemplified by the Board of Trade returns ; the wine trade has not, however, felt the benefit of this improvement yet, the consumption of all wines showing a falling off of 50,241 gallons on the previous eleven months, the only exception being Champagne, the consumption of which has increased 56,810 gallons.

IMPORTS—DUTY.

Years.	Average Yearly Imports of French Wines.	Duty Per Tun.	Remarks.
1672-7	8,000 tuns	£ s. d. 6 12 0	Charles II.
1678	7,212 „	7 2 0	—
1679-85	Nil	Prohibition	—
1685-92	13,400 tuns	14 2 9 $\frac{1}{2}$	James II. William and Mary.
1693-96	—	22 2 9 $\frac{1}{2}$	William III.
1697	2 tuns 2 h. 18 gls.	47 2 9 $\frac{1}{2}$	„
1698-1701	808 „	51 2 0	Peace of Ryswick.
1702-5	532 „	51 2 0	Anne. Methuen Treaty.
1706	158 „ 3 h. 3 gls.	52 8 4 $\frac{1}{2}$	Anne.
1707-12	211 „	55 1 2 $\frac{8}{10}$	„
1713	2,551 „ 2 h. 26 gls.	55 1 2 $\frac{9}{10}$	Peace of Utrecht.
1714-26	1,302 „	55 1 2 $\frac{8}{10}$	George I.
1727-44	691 „	55 1 2 $\frac{8}{10}$	George II.
1745-59	400 „	63 1 2 $\frac{8}{10}$	„
1760-62	411 „	63 1 2 $\frac{8}{10}$	George III.
1763-77	496 „	71 1 2 $\frac{8}{10}$	„
1778	595 „ 2 h. 3 gls.	79 9 2 $\frac{8}{10}$	„
1779	363 „ 1 h. 34 gls.	83 16 8	„
1780-1	377 „	91 16 8	„
1782-5	401 „	99 8 9 $\frac{8}{10}$	„

Years.	Home Consumption of French Wines.	Duty Per Imperial Gallon.	Remarks.
	Gallons.	£ s. d.	
1786	552,044	0 8 8½	George III.
1787	722,642	0 6 2½	„
1788-94	565,703 (¹)	0 4 6	„
1795	557,085	0 7 4½	„
1796	96,407	0 10 2½	„
1797	6,926	0 10 2½	„
1798-1800	116,063 (¹)	0 10 6½	„
1801	178,369	0 10 2½	„
1802	252,277	0 10 7½	„
1803	268,834	0 12 5½	„
1804	120,998	0 13 6½	„
1805-12	159,117 (¹)	0 13 8½	„
1813	196,201	0 19 8½	„
1814-19	183,493 (¹)	0 13 8½	„
1820-4	170,323 (¹)	0 13 9	George IV.
1825	525,579	0 7 2½	„
1826-9	380,600 (¹)	0 7 3	„
1830	308,294	0 7 3	William IV.
1831	254,366	0 5 6	„
1832-6	269,106 (¹)	0 5 6	„
1837-9	411,504 (¹)	0 5 6	Victoria.
1840-9	429,421 (¹)	0 5 9 $\frac{6}{20}$	„
1850-9	547,354 (¹)	0 5 9 $\frac{6}{20}$	„
1860	1,125,599	0 3 0	„
1861	2,227,662	0 2 5	„

In 1835 116,666 gallons of champagne were imported.

(¹) Average yearly consumption.

Years.	Home Consumption of French White Wine.	Duty Per Gallon.	Home Consumption of all French Wines.	Home Consumption of all Wines.
	Gallons.	£ s. d.	Gallons.	Gallons.
1862	515,882	0 2 6	1,901,200	9,803,628
1863	625,349	0 2 6	1,940,193	10,478,057
1864	765,683	0 2 6	2,305,756	11,456,715
1865	829,750	0 2 6	2,611,771	12,061,263
1866	958,065	0 2 6	3,366,073	13,326,929
1867	993,343	0 2 6	3,595,598	13,754,343
1868	1,176,903	0 2 6	4,502,162	15,151,688
1869	1,154,517	0 2 6	4,058,679	14,836,797
1870	1,031,511	0 2 6		15,168,304
1871	1,349,441	0 2 6		16,237,756
1872	1,620,253	0 2 6		16,878,219
1873	1,834,120	0 2 6		18,027,104
1874	1,568,498	0 2 6		17,284,242
1875	1,646,885	0 2 6		17,349,442
1876	1,692,000	0 2 6		18,671,089
1877	1,831,910	0 2 6		17,671,120
1878	1,712,549	0 2 6		16,271,594
1879	1,499,453	0 2 6		14,900,129
1880	1,956,040	0 2 6		15,750,823
1881	1,521,930	0 2 6		15,550,078
1882	1,510,187	0 2 6		14,339,070
1883	1,558,468	0 2 6		14,287,317

Years.	Home Consumption of French White Wine.	Duty Per Gallon.	Home Consumption of all Sparkling Wines.	Home Consumption of all Wines.
	Gallons.	£ s. d.	Gallons.	Gallons.
1884	1,584,276	0 2 6	—	13,994,497
1885	1,530,146	0 2 6	—	13,767,928
1886	1,455,280	0 2 6	—	13,168,884
1887	1,538,399	0 2 6	—	13,593,999
1888	1,569,495	0 3 6	—	13,417,272

Years.	Home Consumption of Sparkling French White Wines.	Duty Per Gallon.	Home Consumption of all Sparkling Wines.	Home Consumption of all Wines.
	Gallons.	£ s. d.	Gallons.	Gallons.
1889	1,430,933	0 3 6	1,526,107	14,074,188
1890	1,501,075	0 3 6	1,598,754	14,924,175
1891	1,525,372	0 3 6	1,628,281	14,774,698
1892	1,389,809	0 3 0	1,498,384	14,538,048
1893	1,425,686	0 3 0	1,522,410	14,085,101
1894	1,349,874	0 3 0	1,444,516	13,846,299
1895	1,331,971	0 3 0	1,435,210	14,635,565

Years.	Home Consumption of Champagne.	Duty Per Gallon.	Home Consumption of all Spark- ling Wines.	Home Consumption of all Wines.
	Gallons.	£ s. d.	Gallons.	Gallons.
1896	1,476,825	0 3 0	1,710,805	15,861,284
1897	1,592,215	0 3 0	1,839,482	15,853,051
1898	1,524,235	0 3 0	1,782,511	16,616,645
1899	1,357,196	0 3 9	1,627,374	16,661,011
1900	1,328,799	0 3 9	1,595,219	15,880,382
1901	1,156,804	0 3 9	1,406,452	15,280,578
1902	1,175,826	0 3 9	1,425,453	15,348,236
1903	1,178,627	0 3 9	1,419,129	13,946,191
1904	979,123	0 3 9	1,203,681	13,373,151
1905				

QUANTITIES OF CHAMPAGNE EXPORTED FROM FRANCE.

Years.	Gallons.	Years.	Gallons.	Years.	Gallons. ^{1a}
1845 ¹	750,885	1865	1,735,559	1885	2,487,248
1846	785,319	1866	1,713,981	1886	2,703,982
1847	809,937	1867	1,812,764	1887	2,876,281
1848	947,747	1868	2,135,032	1888	3,150,745
1849	833,507	1869	2,309,806	1889	3,191,397
1850	977,828	1870	2,925,720	1890	3,616,518
1851	992,925	1871	2,833,521	1891	3,280,852
1852	1,059,262	1872	3,152,962	1892	2,766,779
1853	1,313,053	1873	3,017,718	1893	2,893,225
1854	1,149,295	1874	2,553,059	1894	2,688,229
1855	1,189,500	1875	2,784,286	1895	2,994,473
1856	1,415,033	1876	2,647,130	1896	3,692,633
1857	1,228,051	1877	2,623,608	1897	3,616,198
1858	1,277,772	1878	2,474,030	1898	3,497,983
1859	1,377,566	1879	2,754,065	1899	3,628,919
1860	1,414,704	1880	3,036,830	1900	3,438,042
1861	1,150,819	1881	2,945,227	1901	3,385,204
1862	1,322,973	1882	2,940,470	1902	3,753,958
1863	1,641,856	1883	3,034,492	1903	3,514,147
1864	1,516,907	1884	3,031,542	1904	3,307,642
				1905	

¹From April 1st, 1845 to April 1st, 1846.

Figures compiled from the statistics of the Reims Chamber of Commerce.

OFFICIAL ESTIMATE OF THE *TOTAL* PRODUCTION
OF WINE IN THE DEPARTMENT OF MARNE.

Years.	Gallons.	Years.	Gallons.
1863	12,386,616	1884	11,528,946
1864	8,558,660	1885	8,177,070
1865	14,314,542	1886	6,525,398
1866	19,449,870	1887	10,409,146
1867	3,889,336	1888	4,630,098
1868	12,316,700	1889	6,109,994
1869	8,542,886	1890	5,573,656
1870	4,960,010	1891	3,548,292
1871	5,465,306	1892	2,809,752
1872	4,480,960	1893	16,282,354
1873	3,138,718	1894	8,665,536
1874	8,178,544	1895	7,318,014
1875	21,719,346	1896	15,842,046
1876	16,120,786	1897	6,365,304
1877	10,407,694	1898	8,941,086
1878	11,898,546	1899	5,805,932
1879	2,008,776	1900	12,740,266
1880	2,423,256	1901	15,299,240
1881	14,627,140	1902	7,105,758
1882	7,058,568	1903	9,926,460
1883	9,051,460	1904	16,956,280
		1905	

APPENDIX TO CHAPTER IX.

ACREAGE AND AVERAGE YIELD OF THE DIFFERENT
CHAMPAGNE GROWTHS.

I.

Grands Crûs.	Acres.	Average yield in 1,000 Gallons.
Ay - - - -	1,000	220
Avize - - - -	500	88
Bouzy-Ambonnay - -	990	286
Cramant - - - -	745	77
Le Mesnil - - - -	735	75
Mailly - - - -	495	85
Mareuil s/Ay - -	695	132
Oger- - - - -	740	110
Verzenay-Sillery - -	1,020	220
Verzy - - - -	745	176
TOTAL - -	7,665	1,469,000 gals.

II.

vins Crûs.	Acres.	Average yield in 1,000 Gallons.
Avenay - - -	495	55
Cuis - - - -	247	55
Chamery - - -	300	35
Cumières - - -	740	55
Chigny - - - -	270	110
Chouilly - - -	520	99
Champillon - - -	200	39·6
Damery - - - -	865	176
Dizy - - - -	345	44
Epernay - - - -	815	220
Grauves - - - -	225	44
Hautvillers - - -	695	154
Ludes - - - -	370	110
Montbré - - - -	225	39·6
Pierry - - - -	320	99
Rilly - - - -	620	100
Trépail - - - -	370	88
Villedommange - -	345	77
Villers Marmery - -	495	132
Vertus - - - -	990	264
TOTAL - - -	9,552	1,996,400 gals.

III.

Crûs.	Acres.	Average yield in 1,000 Gallons.
Bergères - - -	370	77
Chavost - - -	173	44
Coulommès - - -	148	33
Ereil - - -	223	44
Jouy - - -	110	33
Mancy - - -	148	44
Montferé - - -	75	13·2
Murigny - - -	125	33
Monthelon - - -	420	132
Moussy - - -	395	110
Mutigny - - -	300	55
Reuil - - -	345	88
Sacy - - -	222	39·6
Venteuil - - -	470	132
Vinay - - -	324	99
TOTAL - -	3,858	976,800 gals.

—	Grands Crûs.	iers Crûs.	2es Crûs.	Total.
Acres -	7,665	9,552	3,858 =	21,075
Cuvée - gls.	1,470,000	2,000,000	975,000 =	4,445,000
1re taille gls.	294,000	400,000	195,000 =	889,000
2e taille gls.	220,500	300,000	146,250 =	666,750
TOTAL -	1,984,500	2,700,000	1,316,250 =	6,000,750

4,200 kilos. (9,260 lbs.) grapes:—

Cuvée -	- 1st pressing	- 10 Casks	= 440 Gallons.
1re taille	- 2nd „	- 2 „	= 88 „
2e „	- 3rd „	- 1½ „	= 66 „
Rebêche	- 4th „	- 1½ „	= 66 „
TOTAL -		- 15 „	= 660 „

A COMPLETE LIST OF ALL THE VINE-GROWING
LOCALITIES IN THE DEPARTMENT OF MARNE.

DISTRICT OF AY.

Ambonnay	Bouzy	Dizy	Mutigny
Avenay	Champillon	Hautvillers	Mutry
Ay	Cormoyeux	Louvois	Tauxières
Bisseuil	Cumières	Mareuil s. Ay	Tours s. Marne

DISTRICT OF EPERNAY.

Ablois	Epernay	Moussy	Venteuil
Chouilly	Fleury la Rivière	Pierry	Vinay
Damery	Mardenil	Vauciennes	

DISTRICT OF AVIZE.

Avize	Cramant	Le Mesnil s. Oger	Morangis
Brugny	Cuis	Mancy	Oger
Chavot	Grauves	Monthelon	Oiry

DISTRICT OF VERZY.

Beaumont s. Vesle	Rilly	Verzenay
Chamery	Sermiers	Verzy
Chigny	Sillery	Villers Alleraud
Ludes	Trépail	Villers Marmery
Mailly		

DISTRICT OF VERTUS.

Bergères	Etrechy	Loizy	Toulon
Coligny	Givry	Soulières	Vertus

DISTRICT OF CHATILLON S. MARNE.

Baslieux	Cuisles	Reuil
Belval s. Chatillon	Jonquery	Ste. Gemme
Binson-Origny	Olizy	Vaudières
Châtillon s. Marne	Passy Grigny	Villers s. Châtillon.
Cuchery	Pourcy	

DISTRICT OF VILLE EN TARDENOIS.

Aubigny	Jouy	Romigny
Bligny	Faverolles	Rosnay
Bouleuse	Germiny	Sacy
Bouilly	Gueux	Sapicourt
Branscourt	Janvry	Sarcy
Bouillet	Lagory	Savigny
Chambrency	Lhéry	Serzy
Chaumuzy	Marfaux	Tramery
Coulommès	Méry-Prémecy	Villedommange
Courcelles-Rosnay	Pargny	Vrigny
Courmès	Poilly	Ville en Tardenois
Ecueil		

DISTRICT OF BOURGOGNE.

Bourgogne	Cormicy	Villers Franqueux
Brimont	Pouillon	Witry-les-Reims
Camel	St. Thierry	Loivre
Couroy-Hermonville	Thil	Merfy

DISTRICT OF DORMANS.

Boursault	Festigny	œuilly
Champroisy	Le Breuil	Soilly
Comblizy	Leuvrigny	Troissy
Courthiezy	Mareuil-le-Port	Verneuil
Dormans	Nesle le Repons	Vincelles

DISTRICT OF FISMES.

Arcis le Ponsart	Fismes	Prouilly
Baslieux les Fismes	Hermonville	Romain
Bouvancourt	Hourges	Saint-Gilles
Châlons s. Vesle	Jonchery s. Vesle	Trigny
Chenay	Magneux les Fismes	Unchair
Couriaudon	Mont-sur-Courville	Vandeuil
Courville	Montigny s. Vesle	Ventelay
Crugny	Pèvy	

DISTRICT OF SEZANNE.

Allemant	Fontaine-Nuizy	Sézanne
Barbonne Fayel	Sandoy	Vindey
Broyes		

DISTRICT OF MONTMORT.

Baye	Etoges	Saint-Prix
Beaunay	Férébrianges	Villevenard
Congy		

DISTRICT OF MONTMIRAIL.

Bergères s. Montmirail	Boissy-le-Repos	Montmirail
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DISTRICT OF ESTERNAY.

Bethon	Chantemerle	Mongenost
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COMPARATIVE PRICES OF VINTAGE CHAMPAGNES.

MARKET PRICES *Seven* YEARS FROM DATE OF VINTAGE.

Vintage.	Ayala.	Bollinger.	Clicquot.	Giesler.	Heidsieck.	Moët.	Perrier Jonet.	Pommery.
1898 in 1905 ⁵ -	79/-	83/-	98/-	75/-	84/-	81/-	75/-	98/- ²
1893 in 1900--	75/-	76/6	90/6	74/6	89/-	79/3	71/6	90/-
1892 in 1899--	83/6	83/6	100/- ¹	78/6	91/6	89/6	91/6	115/-
1889 in 1896--	79/-	94/-	105/-	79/-	85/-	80/-	80/-	107/-
1884 in 1891--	94/-	90/-	94/-	88/- ⁴	82/6	88/- ⁴	96/-	105/-
1880 in 1887--	63/- ³	95/-	—	92/-	85/-	75/-	97/-	109/-

¹ Clicquot Rich. The Dry 1892 was already scarce and not quoted; it fetched about 12s. to 15s. more.

² Messrs. Pommery did not ship a 1898 vintage; the wine here quoted is their blend of 1898 and 1893.

³ First quality. ⁴ In 1892. ⁵ November 1905 quotations.

COMPARATIVE PRICES OF VINTAGE CHAMPAGNES—continued.

MARKET AND PUBLIC SALES PRICES *Twelve Years* FROM DATE OF VINTAGE.*The * indicates Auction Sales prices.*

Vintage.	Ayala.	Bollinger.	Clicquot.	Giesler.	Heidsieck.	Moët.	Perrier Jouet.	Pommery.
1893 in 1905 -	102/-	—	100/-	97/-	121/-	107/-	94/-	132/-
1892 in 1904 -	127/-*	116/-	178/-*	92/-*	127/-	115/-*	135/-*	186/-
1889 in 1901 -	96/-*	—	165/-*	—	—	150/-*	134/-*	155/-*
1884 in 1898 -	105/-*	245/- ¹ *	165/-*	—	—	260/-*	115/-*	170/-*
1880 in 1892 -	174/-*	130/-	174/-*	127/-	120/-	145/-	176/-*	172/-
1874 in 1886 -	150/-	—	—	100/-	—	—	410/-*	140/-*
1868 in 1875 -	—	—	63/-*	—	—	—	140/-*	122/-*
1865 in 1877 -	—	—	70/-*	76/-	—	84/-*	111/-	—

¹ Per twelve magnums.

AUCTION SALES PRICES SIXTEEN YEARS FROM DATE OF VINTAGE.

Vintage.	Bollinger.	Clicquot.	Giesler.	Heidsieck.	Moët.	Perrier Jouët.	Pommery.
1889 in 1904-5	—	150/-	95/-	—	—	110/-	145/-
1884 in 1901	—	140/-	102/-	112/-	122/-	136/-	185/-
1880 in 1896-7	—	205/-	150/-	—	185/-	186/-	195/-
1874 in 1890	—	150/-	335/- ¹	—	—	310/-	255/- ²
1865 in 1880	92/-	—	—	128/-	—	—	—

¹ Market price, 120/-² Market price 240/-

AUCTION SALES PRICES TWENTY YEARS FROM DATE OF VINTAGE AND UPWARDS.

Vintage.	Bollinger.	Clicquot.	Delbeck.	Giesler.	Heidsieck.	Krug.	Lanson.	Moët.	Perrier Joutet.	Pommery.	Pol Roger.
1884 in 1903-5	- 74/-	-	61/-	72/-	112/-	86/-	72/-	120/-	122/-	115/-	120/-
1880 in 1900-4	-	130/-	-	-	-	100/-	-	155/-	165/-	156/-	140/-
1874 in 1895-1900	-	121/-	120/-	99/-	-	-	145/-	-	275/-	200/-	-
1868 in 1890-5	-	-	-	-	-	-	-	-	81/-	-	Ruinart 222/-
1865 in 1885	-	-	-	-	-	-	-	-	-	145/-	-
1857 in 1885	-	-	72/-	-	-	-	-	-	-	-	-
1846 in 1871	-	86/-	-	-	-	-	-	-	-	-	-
1842 in 1871	-	-	-	-	-	-	-	55/-	-	-	-

1 In 1902.

NET CASH PRICES OF NON-VINTAGE CHAMPAGNES.

DUTY PAID IN LONDON.

—	1875.	1880.	1885.	1890.	1895.	1900.	1905.
Ayala - -	55/-	70/-	67/6	72/-	72/-	73/6	73/-
Bollinger -	62/-	67/6	66/-	70/-	75/-	75/-	74/6 ²
Clicquot -	65/-	68/6	67/9	71/-	78/-	79/6	83/-
Giesler - -	58/-	56/3	70/6	73/-	72/6	74/-	73/-
Goulet -		67/-		73/-	72/- ⁴	72/6 ¹	72/- ³
Heidsieck -	60/-	68/6	70/9	75/9	84/-	90/- ¹	83/-
Moët 1st qy.	64/-	56/3	53/6	59/6	57/-	61/-	61/-
Mumm -	66/-	64/-	62/6	67/6	71/6	72/6	79/6
Perrier Jouet 1st qy.	60/-	55/-	56/6	61/6	63/6	60/-	60/-
Pommery -	69/-	71/-	74/9	80/-	83/-	84/6	83/-
Roederer -	70/-	66/9	72/-	76/3	75/-	71/-	76/-
Ruinart -		63/-	64/3	72/-			
Piper -	69/-	65/6	65/-				

¹ Vintage 1893. ² Vintage 1899. ³ Vintage 1900. ⁴ Vintage 1889.

APPENDIX TO CHAPTER XI.

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Lord Pembroke's recipes for making Port Wine:—

1 hogshead of best cyder.

10 gallons brandy.

$\frac{1}{2}$ lb. cochineal.

$\frac{1}{2}$ lb. alum.

or

40 gallons Kentish cider, not sweet.

10 „ cognac brandy.

10 „ elderberry juice.

10 „ sloe juice.

10 „ of the leas of Port wine.

—

80 gallons, to be kept two years.

The Gentleman's Magazine, Vol. 80, pp. 233, 627.

Compare the above with the following directions for making Champagne in *Cassell's Dictionary of Cookery*, 1896, . . . and choose !

“*Champagne—English.*—The yellow hairy gooseberries are the best for this purpose. They should be taken when they are fully grown but before they are in the least ripe. Reject all unsound or bruised fruit and pick off the stalks and heads. Bruise a gallon of fruit so as to burst the berries without breaking the seeds. Pour over them a gallon of water, and let them stand in a warm place for forty-eight hours, stirring them frequently until all the juice and pulp are separated from the rest of the fruit. Strain the liquid, pressing the pulp with a wooden spoon till it is quite dry. Pour it upon four pounds of coarse sugar, and let it stand three days more, still stirring it frequently,

then strain it through a coarse bag into a cask and mix with it a cupful of the best gin. Let it stand twelve months, then bottle it. It must be bottled in the spring. If it is not quite clear, it may be fined with a little isinglass ; half an ounce is enough for four gallons. After the bungs are driven in tightly, a vent hole should be made in the cask. Probable cost of gooseberries : 1s. per gallon."

It seems hardly credible that anyone should take so much trouble to concoct such an execrable beverage as this mixture of gooseberry juice, gin, and water !

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